

50 States of Baking,
Recipes from Coast to Coast

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CHIP COOKIES
page 101

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MAY/JUNE 2022

VOLUME 8, ISSUE 3

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An Ice Cream Dream: Lemon with Speculaas Cookie Ripple



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SPINACH AND ONION BRAIDED LOAF

This savory braid offers all the delights of bubbly spinach dip in a lovely, woven bread package. For the best, fluffy texture, we relied on Platinum® Yeast from Red Star®, and a final dusting of Gruyère helps drive home the cheesy decadence.

Makes 1 (16-inch) loaf

- 4¼ to 4½ cups (531 to 562 grams) all-purpose flour, divided
- 1 tablespoon (12 grams) granulated sugar
- 1 (0.25-ounce) package (7 grams) Platinum Yeast
- 2 teaspoons (6 grams) kosher salt
- ½ cup (120 grams) plus 1 tablespoon (15 grams) water, divided
- ½ cup (113 grams) unsalted butter
- ½ cup (120 grams) whole milk
- 2 large eggs (100 grams), room temperature and divided
- 1 large egg yolk (19 grams), room temperature

Spinach and Onion Filling (recipe follows)
½ cup (57 grams) freshly grated Gruyère cheese

1. In the bowl of a stand mixer, whisk together 2 cups (250 grams) flour, sugar, yeast, and salt.
2. In a medium saucepan, heat ½ cup (120 grams) water, butter, and milk over medium heat until an instant-read thermometer registers 120°F (49°C) to 130°F (54°C). Add hot butter mixture to flour mixture; using the paddle attachment, beat at medium-low speed until combined and cooled slightly, about 2 minutes. Add

- 1 egg (50 grams) and egg yolk, and beat until combined. With mixer on low speed, gradually add 2¼ cups (281 grams) flour, beating just until combined and stopping to scrape sides of bowl.
3. Switch to the dough hook attachment. Beat at low speed until a soft, somewhat sticky dough forms, about 12 minutes, stopping to scrape sides of bowl and dough hook; add up to remaining ¼ cup (31 grams) flour, 1 tablespoon (8 grams) at a time, if dough is too sticky. Turn out onto a lightly floured surface, and shape into a smooth round.
4. Lightly oil a large bowl. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 40 minutes to 1 hour.
5. Preheat oven to 350°F (180°C).
6. Punch down dough, and let stand for 5 minutes. Turn out onto a lightly floured sheet of parchment paper. Roll into a 16x12-inch oval. Using a small knife or bench scraper, score (or mark) a 13x4½-inch rectangle in center of dough, leaving a 1½-inch border on short sides and a 3¾-inch border on long sides. Spread Spinach and Onion Filling in rectangle. Cut 1-inch-wide strips along each side of filling. At top and bottom, trim ends to width of filling, and fold over filling. Discard scraps. Starting on left side, stretch and then fold top strip over filling, ending just below opposite top strip. Repeat with top strip on right side. Continue pattern, alternating left and right, until you reach end. Tuck and pinch last strip. (If dough is not sticking to

- itself, dab with a little water to help it seal.) Cover and let rise in a warm, draft-free place (75°F/24°C) for 10 minutes.
7. In a small bowl, whisk together remaining 1 egg (50 grams) and remaining 1 tablespoon (15 grams) water. Brush egg wash on top and sides of loaf.
8. Bake until golden brown, about 25 minutes. Sprinkle cheese on top of loaf, and bake until cheese is melted, about 5 minutes more. Let cool on pan for 10 minutes. Serve warm.

SPINACH AND ONION FILLING

Makes about 2 cups

- 1 teaspoon (5 grams) olive oil
- ½ cup (65 grams) chopped yellow onion
- 1 clove garlic (5 grams), minced
- 9 ounces (255 grams) fresh spinach, chopped (about 8 cups)
- 1 teaspoon (3 grams) kosher salt
- ½ teaspoon (1 gram) ground black pepper
- ¼ teaspoon dry mustard
- ¼ teaspoon paprika
- ¼ teaspoon ground red pepper
- ½ cup (57 grams) freshly grated Gruyère cheese
- ½ cup (57 grams) freshly grated sharp white Cheddar cheese

1. In a large skillet, heat oil over medium-high heat. Add onion, and cook until tender, 3 to 4 minutes. Add garlic, and cook until fragrant, about 1 minute. Reduce heat to medium. Add spinach, salt, black pepper, dry mustard, paprika, and red pepper. Cook, stirring occasionally, until spinach is wilted. Remove from heat, and let cool completely. Stir in cheeses. Use immediately, or refrigerate in an airtight container for up to 1 day.



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Subscription Rates: For the United States, \$39.95 per year, 6 issues, add \$10 for postage in Canada, add \$20 elsewhere. Single issue \$12.99 available at newsstands and bookstores. Periodicals postage paid in Birmingham, Alabama, and additional mailing offices. POSTMASTER: Send address changes to Bake from Scratch, P.O. Box 6201, Harlan, IA 51593
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ARTISAN RECIPES FOR THE HOME BAKER

Welcome to the wonderful world of artisan baking. This is the beginning of another adventure in dough and batter, butter and flour. After six inspiring years of innovative recipes, travel, and the celebration of bakers and cultures worldwide, we bring you this collection of more than 350 recipes, commemorating the sixth year of *Bake from Scratch* magazine. Showcasing fresh, seasonal ingredients and celebrating tradition and history, this edition offers something for everyone. Featuring step-by-step tutorials, tried and tested recipes, and stunning photography, this cookbook will have you mastering yeasted breads, layer cakes, cookies, and so much more. So, dust your surfaces with flour and preheat your ovens, bakers. Let the baking begin!

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All recipes in each issue pass through the hands of the *Bake from Scratch* test kitchen. Each is flavorful and distinctive and developed with your unique tastes in mind.

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AMERICA, YOU'RE BEAUTIFUL

As we begin the early days of summer, I'm reminded of childhood memories of school ending and summer vacations beginning. From road trips to the Alabama Gulf Coast to flying to Seattle, Washington, to tour the Boeing factory with my family, these trips prepared me for my future careers. During my years as a flight attendant, I had the pleasure of visiting all 50 states in the US. (Keep reading to find out which state was number 50!)

I've always been drawn to the flavors that make each place, state, or region unique. When traveling, it's important to slow down and veer off main street to find the authentic dishes that make each place so special. From pie in the Sitka, Alaska, airport (yes, a pie bakery in the airport!) to black-and-white cookies in New York City and freshly fried crullers in the Minneapolis Skyway, the desire to recreate these flavor memories at home are what drove me to launch this magazine and unite my love for baking with travel.

In the pages that follow, we'll explore all 50 states with anecdotes, stories, recipes, and profiles of the people who make these places shine. With the turn of each page, you'll see how diverse and beautiful our country is through the people and flavors that unite us.

I dare say that the chocolate chip cookie is the most iconic and classic recipe in the United States. It's an all-American bake that you'll find from coast to coast. In our Chocolate Chip Cookie Connection story, we give you the ultimate cookie recipe and then take it up a dough notch or few with a layer cake that's filled with Edible Cookie Dough. Stop me when this doesn't sound good! And if that's not enough chocolate chip cookie action for you, we also bake the cookie dough into soft, pillowy sweet rolls.

You'll also find our ode to PB&J, another American masterpiece, with recipes for PB&J Mousse Bars, PB&J Scones, and Grape Jelly-Stuffed Peanut Butter Cookies. And if you don't know about Atlantic Beach Pie and the ingredient that makes its crust so crispy, flip to our origin story on page 107.

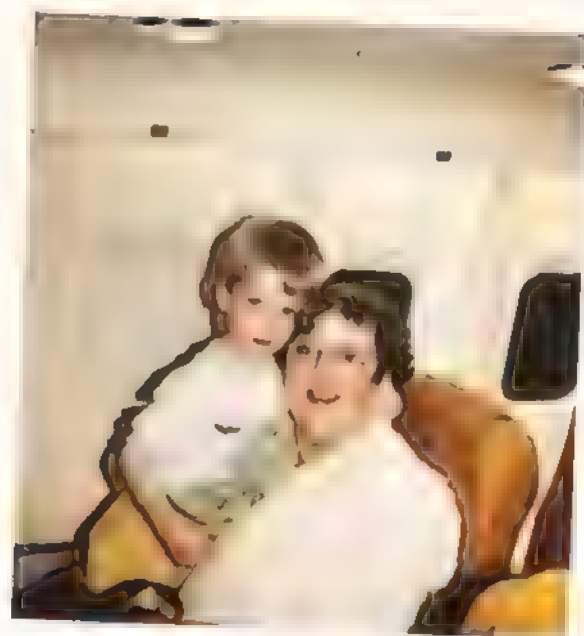
As you begin your road trip through this issue, I hope the recipes included will take you on a culinary escape in your own kitchen. I plan to continue my travel to new places, and I have dreams to revisit some . . . specifically for the tastes that I missed on first trips. This brings me to my 50th state: I'm on a mission to return to North Dakota because I didn't get to taste freshly made Scandinavian *lefse*.

P.S. I'd love to hear from you about where I should travel to next and what baked goods I can't miss. Drop me an email at bakefromscratch@hoffmanmedia.com.

Happy baking,



Brian Hart Hoffman
Editor-in-Chief



Brian and his mother Phyllis on one of his first flights.

S'MORES CHOCOLATE CHEESECAKE BARS

Offering summer nostalgia by the slice, these s'mores-inspired cheesecake bars bring gooey marshmallows, smooth chocolate, and decadent creaminess to the table. C&H Golden Brown Sugar adds a delightful caramel flavor to our cheesecake and complements the honey sweetness of the graham cracker crust perfectly.

Makes 9 to 16 bars

Cheesecake:

- 1½ cups (220 grams) packed finely crushed graham crackers (15 to 17 sheets)
- 6 tablespoons (84 grams) unsalted butter, melted
- ¾ cup (165 grams) plus 1½ tablespoons (21 grams) firmly packed C&H Golden Brown Sugar, divided
- ¼ teaspoon kosher salt
- 2 (8-ounce) packages (454 grams) cream cheese, room temperature
- 2 tablespoons (16 grams) all-purpose flour
- 2 teaspoons (8 grams) vanilla extract
- 2 large eggs (100 grams), room temperature
- 8 ounces (226 grams) 60% cacao bittersweet chocolate, melted
- ⅔ cup (160 grams) heavy whipping cream, room temperature
- 2⅓ cups (132 grams) mini marshmallows

Drizzle:

- 1 ounce (28 grams) 60% cacao bittersweet chocolate, finely chopped (2 tablespoons)
- 2 tablespoons (30 grams) heavy whipping cream

Garnish: roughly crushed graham crackers

1. Preheat oven to 325°F (170°C). Spray a 9-inch square baking pan with cooking spray. Line pan with parchment paper, letting excess extend over sides of pan.
2. For cheesecake: In a medium bowl, stir together finely crushed graham crackers, melted butter, 1½ tablespoons (21 grams) brown sugar, and salt until well combined; press mixture evenly into bottom of prepared pan.
3. Bake until set and fragrant, 10 to 13 minutes. Let cool completely on a wire rack. Leave oven on.
4. In the bowl of a stand mixer fitted with the paddle attachment, beat cream cheese at medium speed until smooth, 2 to 3 minutes, stopping to scrape sides of bowl. Add flour, vanilla, and remaining ¾ cup (165 grams) brown sugar; beat at medium-low speed just until combined, about 1 minute, stopping to scrape sides of bowl. Add eggs, one at a time, beating just until combined after each addition. Add melted chocolate and cream; beat just until combined, gently folding by hand toward end, if necessary. Spread mixture evenly over cooled crust.
5. Bake until about 1 inch from edges is gently set, top looks dry, center is almost set, and an instant-read thermometer inserted in center registers 148°F (64°C) to 150°F (66°C), 25 to 28 minutes. (Cheesecake should jiggle as a whole.)

Position oven rack in top third of oven. Arrange marshmallows in a single layer on top of cheesecake. Bake until marshmallows are lightly golden, 4 to 5 minutes more. Let cool in pan on a wire rack for 1 hour. Refrigerate in pan for at least 4 hours or up to overnight, loosely covering with foil only when completely cool.

6. For drizzle: In a small microwave-safe bowl, combine chopped chocolate and cream. Heat on high in 10-second intervals, stirring between each, until chocolate is melted and mixture is smooth. Spoon into a pastry bag or small resealable plastic bag; cut a ¼-inch opening in tip or corner.
7. Gently loosen marshmallow topping from parchment. Using excess parchment as handles, remove from pan. (See Note.) Drizzle with chocolate mixture. Garnish with roughly crushed graham crackers and chocolate shavings, if desired. Using a knife sprayed with cooking spray, cut into bars, wiping and respraying blade between cuts. Serve immediately.

Note: For an even toastier top, use a kitchen torch to gently toast marshmallows, if desired.



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 Utah honey image courtesy of Utah Tourism



Announcing our 2022

BAKING RETREATS

SAVE THE DATE!

It's time to take an adventure the *Bake from Scratch* way.

Our 2022 baking retreats will satisfy the wanderlust cravings of the most intrepid bakers. You'll learn top tips for baking French pastries in Lyon, master pie-baking in New England, and step inside our new test kitchen in Birmingham, Alabama, to get ready for the holidays!



A DELICIOUS PREVIEW OF OUR RETREATS

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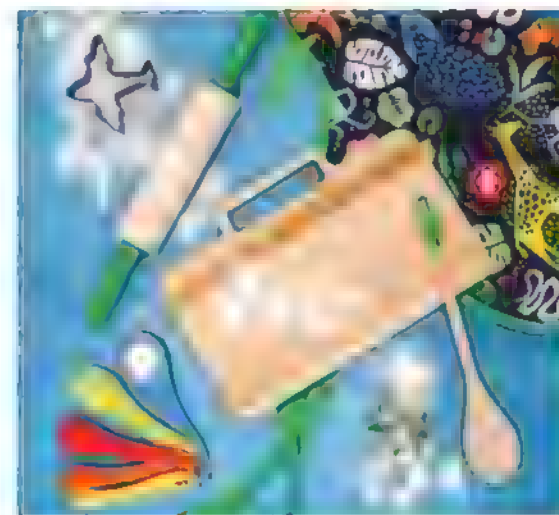
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The elegant, contoured silhouette of this gorgeous wooden French Rolling Pin offers bakers the opportunity to create goods reminiscent of those found in the finest pâtisseries. This handmade rolling pin allows for expert maneuverability and pressure regulation. Constructed out of durable hardwoods, this French-style rolling pin from Earlywood is a favorite among beginner bakers and seasoned pros alike. Plus, natural variations in wood grain and structure mean that no two rolling pins are exactly the same.

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NEW HAMPSHIRE BOWL & BOARD, LARGE WOOD DOUGH BOWL

Contoocook, New Hampshire, since 1863

In colonial America, dough bowls provided a snug, warm place where bread could rise prior to baking. A good bowl was handed down through generations, passing along the memory of experiences that made the kitchen the heart of the home. Wooden bowls have always been the preferred choice for bread-making because the heat generated by the yeast is retained in the wood, giving the dough an even rise—and because the bowl's high sides protect the dough from drafts. The Large Wood Dough Bowl from New Hampshire Bowl & Board does just that. Each wood bowl is hand-carved from a single block of repurposed wood with the chisel marks of the maker creating a one-of-kind rustic beauty.

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EID BAKING WITH AMANDA SAAB

MEET AMANDA SAAB, A FORMER MASTERCHEF CONTESTANT AND THE BAKER BEHIND THE BLOG AMANDA'S PLATE. AMANDA GRACIOUSLY OFFERS US GUIDANCE ON RAMADAN, A MONTH OF FASTING, PRAYING, AND SPIRITUAL REFLECTION, AND EID AL-FITIR, THE FOLLOWING TIME OF CELEBRATORY FEASTING AND, OF COURSE, BAKING.



How would you describe your baking style?

Amanda Saab: I love taking the traditional Lebanese flavors that my grandmother and mother taught me and combining them with all-American classics. That's what I grew up with—the best of both cultures. I grew up watching the Food Network while my mom was in the kitchen making *maamoul*. This fusion of my two cultures through food has been a recurring theme throughout my life.

What is a signature recipe you recommend for first-time visitors to *Amanda's Plate*?

AS: Last Eid, I made these Ashta Filled Creampuffs. It's traditional *pâte à choux* but kind of an American-style, over-stuffed cream puff and filled with *ashta*, a Middle Eastern sweetened clotted cream. They're a beautiful marriage of so many delicious cultures and a perfect representation of me.

For bakers who have friends and colleagues who are practicing Muslims, how can they be supportive of them

during the time of Ramadan and Eid?

AS: First, there are no stupid questions. I welcome questions from my friends and followers online because you can't know what you don't know. One main thing to keep in mind is that Ramadan and Eid is a special time for us, similar to Christmas, Easter, and Hanukkah. It's an important time for us to be with family and our community, so if we can have some flexibility from work colleagues and friends, that's always appreciated. I've also welcomed several colleagues to break fast with me just so they could take part and learn about the tradition. Even hearing people say "Happy Ramadan" or "Eid Mubarak"—which means "blessed feast"—it's so heartwarming to hear. The recognition goes a long way.

What are some traditional baked goods and sweets that are served during Eid?

AS: When we're fasting from dawn until dusk during Ramadan, I'd say many Muslims around the world will often break our fast on dates, particularly Medjool dates. By the time Eid rolls around, we

have all these leftover dates, so that's why you'll see so many of our Eid desserts featuring dates. But it's also just a time for baking something you crave. One of my favorite recipes I've made for Eid is my Turmeric Cake with Honey Buttercream. It's a variation on *sfouf*, a turmeric semolina cake, but has this lovely milk soak, an idea I got from Christina Tosi.

Why is Eid so important to the Muslim baking tradition?

AS: Like other joyous holidays, Eid is a time to give presents to our children and reconnect with family. When we visit family and friends, it's customary to come bearing treats. That's why I'm constantly baking during this time. And Ramadan is a time of fasting, so Eid is naturally very food-oriented. I welcome anyone who's curious about this religious tradition to reach out to the Muslims in their community—or me—because I promise they will be happy to discuss it with them.

Follow Amanda:
@amandasplate | amandasplate.com



GHORAYEBA

Makes 36 cookies

Recipe by Amanda Saab

Ghorayeba is a Middle Eastern take on a butter cookie—like Walker’s Shortbread but so much better. They’re so simple, and they come together in a snap. Because these cookies were so simple, my mom would let my siblings and me help make it when we were kids—there wasn’t anything at risk for us to mess up! My grandma taught my mother this recipe and then my mother taught me, and now, I’m teaching my daughter how to make these cookies.

- 2 cups (445 grams) ghee, room temperature
- 1½ cups (160 grams) confectioners’ sugar
- 4 cups (500 grams) all-purpose flour
- ½ cup (57 grams) slivered pistachios

1. Line baking sheets with parchment paper.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat ghee and confectioners’ sugar at medium-low speed until smooth and well combined. With mixer on low speed, gradually add flour, beating until combined and stopping to scrape sides of bowl. Increase mixer speed to medium-low, and beat until well combined, 1 to 2 minutes.
3. Using a 1½-tablespoon spring-loaded scoop, scoop dough, and roll into smooth

- balls. Using your thumb or the back of a spoon, gently make an indentation in center of each ball. Place 2 inches apart on prepared pans. Cover and refrigerate for 30 minutes.
4. Preheat oven to 325°F (170°C).
5. Place a pinch of pistachios in each indentation.
6. Bake until cookies look dry, 10 to 15 minutes. (Cookies should be pale in color, not golden brown.) Let cool completely on pans.

TURMERIC CAKE WITH HONEY BUTTERCREAM

Makes 1 (8-inch) cake

Recipe by Amanda Saab

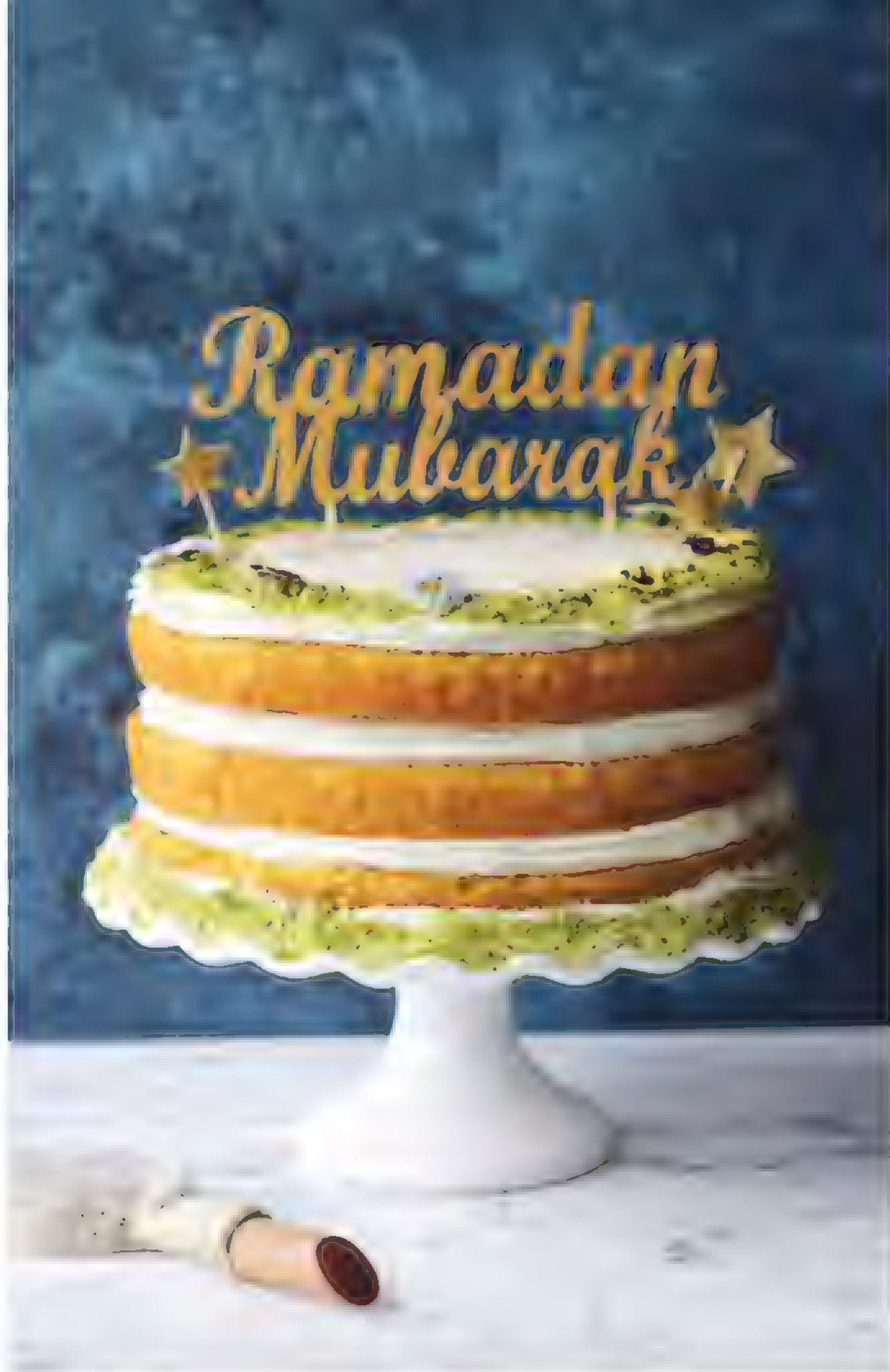
A twist on one of my favorite honey cakes, sfoufa, I created this cake as a perfect dessert to celebrate at the end of Ramadan with family. I use a milk soak, which I learned while reading Christina Tosi's cookbook, to keep the cake moist! Tip: use a silicone pastry brush to dab the milk onto the cake.

- 2 cups (400 grams) granulated sugar
- $\frac{3}{4}$ cup (168 grams) vegetable oil
- 4 large eggs (200 grams)
- 1 tablespoon (13 grams) rose water
- 1 teaspoon (4 grams) vanilla extract
- $2\frac{1}{2}$ cups (313 grams) all-purpose flour
- 1 tablespoon (6 grams) plus 1 teaspoon (2 grams) ground turmeric
- 2 teaspoons (10 grams) baking powder
- $\frac{1}{2}$ teaspoon (3 grams) salt
- $1\frac{1}{2}$ cups (360 grams) 2% reduced-fat milk, divided
- 1 cup (227 grams) unsalted butter, room temperature
- 5 to $5\frac{1}{2}$ cups (600 to 660 grams) confectioners' sugar
- $\frac{2}{3}$ cup (226 grams) honey
- $\frac{1}{3}$ cup (80 grams) sour cream
- $\frac{1}{2}$ cup (42 grams) ground pistachios

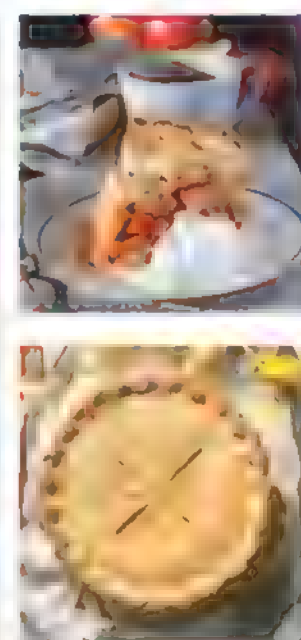
1. Preheat oven to 350°F (180°C). Spray 3 (8-inch) round cake pans with cooking spray. Line bottom of pans with parchment paper.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat granulated sugar and oil at medium speed until combined. Add eggs, one at a time, beating until combined after each addition. Beat in rose water and vanilla. Sift in flour, turmeric, baking powder, and salt. Add 1 cup (240 grams) milk, and beat at medium speed until well combined. (Do not overmix.) Divide batter among prepared pans (about $1\frac{3}{4}$ cups each).
3. Bake until golden and a wooden pick inserted in center comes out clean, 15 to 18 minutes. Let cool in pans for 10 minutes. Transfer cakes to a wire rack, and let cool completely.

4. Clean bowl of stand mixer and paddle attachment. Using the paddle attachment, beat butter at medium speed until light and fluffy. Add 5 cups (600 grams) confectioners' sugar, honey, and sour cream, and beat until well combined; add up to remaining $\frac{1}{2}$ cup (60 grams) confectioners' sugar if buttercream is too loose.

5. Place a cooled cake layer on a cake board or serving platter. Using a pastry brush, brush with some of remaining $\frac{1}{2}$ cup (120 grams) milk. Spread buttercream on first layer. Repeat procedure with remaining cake layers, remaining milk, and remaining buttercream. Sprinkle pistachios on top as desired. 🍴



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CHEMICAL THICKENERS

FROM GELATIN TO CORNSTARCH, WE TAKE A LOOK AT THE INGREDIENTS THAT HELP SET UP CUSTARDS, JAMS, AND EVERYTHING IN BETWEEN

BY KYLE GRACE MILLS



Chemical thickeners are the secret assist to many sweet components, from the delicate wobble of a panna cotta to the velvety smoothness of lemon curd. Understanding how and why they work can help a baker unlock a great resource for creating unparalleled texture in their baked goods. Whether it's the setting power of gelatin or the congealing magic of cornstarch, here's a deep dive on your choices.

First up, let's investigate starch, most commonly used to thicken and stabilize custards, fruit curds, and fillings. The starch category includes cornstarch, tapioca starch, arrowroot, potato starch, and even plain-Jane flour. The magic of starch lies in its long, complex molecule chains, which expand when heated and don't dissolve in liquid. These molecules absorb liquid and jumble together to help thicken the overall mixture. Root vegetables, corn, and wheat offer up some of the best starch compounds. Though each starch works to do the same thing, they should be used slightly differently.

Cornstarch is a pure starch and flexible when it comes to high heat and stirring. There are a few essential rules when it comes to working with cornstarch. The first thing to consider is cornstarch's tendency to clump when added directly to hot liquids. To protect against this, recipes will call for the cornstarch to be mixed in with a room temperature liquid like the egg yolks (before tempering) for a custard or whisked in with the sugar before being added to the stovetop. The second rule of thumb is that cornstarch must be brought to a boil for a few minutes to cook off the starchy flavor and help activate its thickening power. Cornstarch makes for a glossy custard or fruit curd, and if cooked properly, little to no flavor remains. Cornstarch can also be used for nonthickening reasons, such as creating puffy, chewy sugar cookies or to replicate a makeshift cake flour.

Speaking of flour, long before cornstarch was a staple thickener, all-purpose flour was the thickener of choice for home bakers. All-purpose flour isn't a pure starch, as it has proteins and fats complicating its chemical makeup. Because of this, you'd use twice as much flour as cornstarch in a recipe (2 tablespoons [16 grams] flour for every 1 tablespoon [8 grams] cornstarch). Still, flour works similarly to cornstarch. It needs to be cooked to lose that starchy flavor, but it will thicken a pie filling or other mixtures nicely. The main reason bakers stay away from using all-purpose flour as a starch is the cloudiness it brings to your fillings. To ensure your fruit fillings retain their jewel tone color, it's better to reach for tapioca starch.

Tapioca starch is another starch bakers commonly reach for. Derived from the cassava root, tapioca starch may call to mind tapioca pudding or tapioca pearls in classic boba tea, but this starch can be a wonderful option for other sweet endeavors. While tapioca starch won't work as well for high-heat, high-friction recipes like custards or curds, it absorbs and thickens up juicy fruit fillings very well. Think about

CORNSTARCH

GELATIN

FLOUR

adding tapioca starch to particularly juicy fruit fillings like berry, peach, or cherry and letting it sit for 10 minutes before assembling and baking. The generous time allows the juices to permeate the thickener, ensuring that the tapioca starch won't clump up. It makes for incredibly thick and clear fillings.

On the other side of the spectrum is gelatin. Gelatin has a long history in the culinary world, first used in ancient Egypt and

extracted from animal bones and skin. This arduous process of boiling down bones and skin to create gelatin was streamlined when Charles Knox created Knox Gelatine in New York in the 1890s. Powdered and unflavored, this product finally made gelatin accessible to home bakers. Further helping the cause was Rose Knox, Charles's wife, who took over the business after he passed away; she published a series of recipe pamphlets directing bakers on how best to use the company's powdered gelatin.

Unlike starch, gelatin is a protein. When bloomed, heated, and added to a liquid mixture, it forms a tiny, complex net of proteins that trap the liquid rather than absorbing it. It's the thickener of choice for chilled desserts like mousses, Bavarian cream, trifles, no-bake cheesecakes, and wiggly, jiggly jellies. It's also an essential help for making the gelatinous texture possible for certain



confectionery, from the springy bounce of a marshmallow to the chewy joy of jello. There are two main forms of gelatin that bakers work with: sheet gelatin and powdered gelatin. Sheet gelatin—gelatin sold in firm rectangular sheets—is more commonly used in bakeries and restaurants, while powdered gelatin is the home baker’s choice.

No matter what recipe you use it in or what type you use, gelatin usually follows the same formula for incorporation into a mixture. First, the gelatin is bloomed. To bloom your gelatin, you’ll mix or soak it with a small amount of cold water and let it sit for 10 minutes. When you come back, you’ll find a thick, jellied, and hydrated substance. Next, you’ll need to gently melt it, either by gently reheating it by itself on the stove or mixing into the still-warm fruity or sugary base you made on the stove. Then it needs a nice long chill to set up, 4 hours to overnight in the refrigerator.

Even if you nail every step of the above process, several things can affect how well your gelatin sets up. Certain fruits, like kiwi and pineapple, have an enzyme that will destroy the delicate gelatin protein structure. Exceptionally acidic berries and fruits have a similar affect. Cooking these ingredients down will help neutralize that enzyme and acidity. Using more gelatin is also an option to

combat that destructive acidity and enzyme. Finally, heat is a very dangerous threat to gelatin’s setting power. Unlike cornstarch, you do not want to heat gelatin to the point of boiling, as it weakens its protein structure and will ruin its gelatinous property. So, never add it to a mixture that still needs to be boiled or cooked above 212°F (100°C)—only add after the big heat.

For those who adhere to a strict diet, such as a vegetarian, vegan, or kosher diet, gelatin is off the table, as it is often obtained from pork skin. Agar is made from red algae and the best vegan option. It works in a similar way as powdered gelatin, although it is boiled before being incorporated into its mixtures. 🍷

BAKE WITH CHEMICAL THICKENERS:

In this issue, don’t miss:

Chocolate Wafer Icebox Cake, page 26

PB&J Mousse Bars, page 97



back of the box

CHOCOLATE WAFER ICEBOX CAKE

LEARN A LITTLE MORE ABOUT THIS COOL SUMMER CLASSIC

For many, this icebox cake serves up an instant hit of summertime nostalgia. It's cool, creamy, and filled with cookies. Plus, it's incredibly quick to pull together. Although you can opt to dress it up, the original Famous Icebox Cake—also known as the Famous Refrigerator Roll—consisted of only wafer cookies layered with lightly sweetened vanilla whipped cream or whipped topping that was then left to set in the icebox,

or what we now call the refrigerator. Kept in the icebox overnight, the moisture and fat from the cream would be absorbed by the cookies, which would then turn soft and cake-like. It was the ultimate summertime dessert for the busy housewife, requiring no time in the oven and designed to be made the night before. Although versions of icebox cake existed before the debut of Nabisco's Famous Chocolate Wafers, it was the company's



back-of-the-box recipe that spread the cake's popularity across the nation. The wafer cookies were born in 1924 as a product of the National Biscuit Company, which would later take on the name Nabisco. The first chocolate wafer cookies were packaged in a tin alongside ginger and sugar wafers. However, the chocolate wafers were in such high demand that the other flavors were

eventually dropped. Nabisco's Famous Chocolate Wafers were then packaged in their own cardboard packaging with a recipe for icebox cake added to the labeling in the 1940s. The rest, as they say, is history. The enduring popularity of this no-fuss dessert proves that sometimes the simplest ingredients make for the most delicious desserts.

CHOCOLATE WAFER ICEBOX CAKE

Makes 1 (9x5-inch) cake

Light and creamy vanilla-scented whipped cream comes together with decadently rich layers of homemade Chocolate Wafers to create this summertime hit. Once constructed, this cake will rival any traditional chocolate cake in both taste and appearance.

3 tablespoons (45 grams) cold water
2¼ teaspoons (6 grams) unflavored gelatin
4½ cups (1,080 grams) cold heavy whipping cream
2¼ cups (270 grams) confectioners' sugar
1½ tablespoons (27 grams) vanilla bean paste
½ teaspoon (1.5 grams) kosher salt
Chocolate Wafers (recipe follows)

1. Line a 9x5-inch loaf pan with parchment paper, letting excess extend over sides of pan.
2. In a microwave-safe measuring cup with a spout, place 3 tablespoons (45 grams) cold water; sprinkle gelatin evenly on top. Let stand until hydrated, 5 to 10 minutes.
3. Meanwhile, in the bowl of a stand mixer fitted with the whisk attachment, beat cold cream at low speed, and gradually add confectioners' sugar, vanilla bean paste, and salt, beating until combined. Increase mixer speed to medium-low, and beat until beginning to thicken.
4. Microwave hydrated gelatin on high in 5-second intervals, stirring between each, until completely dissolved and mixture is warm. (Do not boil.)
5. Gradually stir 2 tablespoons cream mixture from bowl into warm gelatin mixture until combined. With mixer on medium-low speed, add gelatin mixture to cream in bowl in a slow, thin, steady stream; increase mixer speed to medium, and beat until stiff peaks form. Reserve 2 cups (about 250 grams) whipped cream in a small bowl. Cover and refrigerate until ready to use.
6. Spread a thin layer of remaining whipped

cream in bottom of prepared pan. Arrange 6 to 8 Chocolate Wafers in a single layer over whipped cream, breaking wafers and overlapping slightly as needed. Top with another thin layer of whipped cream and a layer of 6 to 8 wafers. Cover with enough whipped cream to fill pan about three-fourths full. Gently tap pan on a kitchen towel-lined counter to settle whipped cream. Press 4 rows of 10 Chocolate Wafers vertically into whipped cream, overlapping rows if needed and avoiding sides of pan. Put remaining whipped cream in a pastry bag, and cut a ¼-inch opening in tip. Pipe whipped cream on top and between wafers to fully cover. Smooth into an even layer. (It's OK if cream sits a bit higher than top of pan or if cookies peek through cream slightly.) Cover and refrigerate for at least 8 hours or up to overnight. (Add any remaining whipped cream in pastry bag to reserved 2 cups in refrigerator.)

7. Using a spatula, gently stir reserved whipped cream until soft. Invert cake onto a serving platter; discard parchment. Using an offset spatula, smooth top and sides, adding a little whipped cream as needed to cover any exposed wafers or fill holes.

8. Place remaining whipped cream in a large pastry bag fitted with a large petal piping tip (Wilton No. 125). With large end of piping tip touching cake and smaller end pointing up, pipe a border around top edge of cake. Pipe one ruffle at a time, left and then right, along each side of cake. (It should look like hearts stacked on top of each other.) Refrigerate until ready to serve. Finely crush 5 to 10 Chocolate Wafers, and decorate cake as desired. Cover and refrigerate for up to 3 days.

CHOCOLATE WAFERS

Makes about 90 wafers

½ cup (43 grams) black cocoa powder
3 tablespoons (42 grams) unsalted butter, melted

5 tablespoons (70 grams) unsalted butter, softened
½ cup (110 grams) firmly packed light brown sugar
¼ teaspoon kosher salt
1 large egg (50 grams), room temperature
1 teaspoon (4 grams) vanilla extract
1½ cups (208 grams) all-purpose flour

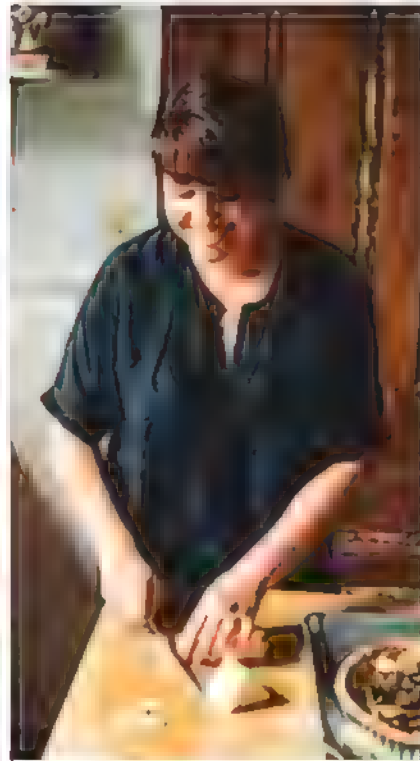
1. In a small bowl, whisk together black cocoa and melted butter. Let cool slightly.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat softened butter, brown sugar, and salt at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Beat in cocoa mixture. Add egg and vanilla, beating until well combined. Add flour, and beat until well combined and a smooth dough forms.
3. Divide dough in half (about 1 cup or 263 grams each). Between 2 sheets of parchment paper, roll each half to ¼-inch thickness. Freeze dough between parchment until set, about 15 minutes.
4. Preheat oven to 325°F (170°C). Line baking sheets with parchment paper.
5. Working in batches, remove top sheet of parchment. Using a 2-inch round cutter, cut dough, twisting to release from parchment. Place ½ inch apart on prepared pans. (If dough tears when removing from parchment, freeze for 5 minutes.) Reroll scraps between 2 sheets of parchment paper to ¼-inch thickness, and freeze for at least 15 minutes before cutting.
6. Bake until fragrant, tops are dry, and a slight indentation is left when pressed with a finger, 6 to 8 minutes. Let cool on pans for 10 minutes. Remove from pans, and let cool completely on wire racks.

Note: You will not need all of the wafers for the icebox cake. Find our Vanilla Filling recipe on our website (bakefromscratch.com/black-cocoa-sandwich-cookies/) and use your leftover wafers to make sandwich cookies. 🍪



Rise Bagel Co.
page 32

AMERICAN DREAM TEAM



AMERICA HAS LONG PROMISED TO BE A LAND OF OPPORTUNITY, BUT WHAT DOES THE AMERICAN DREAM LOOK LIKE IN 2022? USING SPIRIT, TENACITY, AND COMMUNITY SUPPORT, HERE ARE FIVE BAKERIES FIGHTING THE GOOD FIGHT TO OPERATE A SWEET BUSINESS IN THE UNITED STATES.

PHOTOGRAPHY COURTESY OF THIRD CULTURE BAKERY, LOBA PASTRY + COFFEE, LEVEE BAKING CO., BORN & BREAD BAKEHOUSE, ASHLEY SULLIVAN, AND CAITLIN ABRAMS



LEVEE BAKING CO.

New Orleans, Louisiana
leveebakingco.com

New Orleans, Louisiana, knew it had something special in Christina Balzebre's Levee Baking Co, from its pop-up and farmer's market origins to its current status as a bustling bakery. The Crescent City can't get enough of Christina's laminated pastries and rustic loaves. But the journey from fledgling pop-up to established storefront has been a winding—and occasionally bumpy—road. "Since I've started Levee, everything has been a learn-as-I-go experience. It can be a really intimidating process to go from being a creative person to being a businessperson," Christina says. After closing her pop-up in Melissa Martin's Mosquito Supper Club, Christina didn't know if the future lay with teaching, writing, or selling baked goods; she just knew it would involve the realm of pastry. Call it serendipity or fate, but an ideal location on New Orleans' bustling Magazine Street opened up. Not only was the space perfect but the landlord turned out to be a helpful business mentor for Christina as well. "I really respect her for this, but she made it a very rigorous process to apply for the lease. She basically helped me push forward on creating a business plan, and I learned a lot in the process," says Christina. In the summer of 2019, Christina opened her bakery, welcoming new staff. She knew from the very beginning that she didn't just want to have happy customers—she wanted to have happy employees. "I've worked in toxic kitchens before, and I didn't want that for my employees. One of my missions was creating a place that people would want to work at. They should be comfortable talking about money and vacations without fearing they'll lose their jobs," she says. So far, the formula is a winning one for all involved.



Images opposite page:
 left to right, top row:
 Rise Bagel Co.,
 Third Culture Bakery,
 Born & Bread Bakehouse
 left to right, middle row:
 Third Culture Bakery,
 Levee Baking Co.,
 Rise Bagel Co.
 left to right, bottom row:
 Levee Baking Co.,
 Born & Bread Bakehouse,
 Loba Pastry + Coffee





THIRD CULTURE BAKERY

Berkley, California
thirdculturebakery.com

Instead of taking the pop-up or market stall path, Wenter Shyu and Sam Butarbutar began their bakery with a wholesale business devoted to one revolutionary baked good: the Mochi Muffin. In 2017, they had just six accounts. By the following year, they had more than 40 places hoping to sell the couple's wildly delicious muffins. "In the beginning, it was just my husband, Sam, and me. Sam is the original creator of the Mochi Muffin. We'd bake and then do deliveries from 1 to 5 a.m., go to sleep and then wake up and do it all over again," says Wenter. After opening their flagship bakery in Berkley, California, in 2018, this staff of two grew to 23. They also expanded their menu, incorporating more flavors, like matcha and black sesame, into their muffin line and launching their butter mochi doughnuts. "Everyone loves a doughnut, and this butter mochi doughnut was brand-new to everyone, so it exploded," Wenter says. Among the challenges Wenter and Sam took on in building this business, creating a supportive work culture was paramount. "People are depending on us for their livelihood; it's very serious. We want to make sure we're helping our workers navigate things like health care and benefits," says Wenter. Third Culture Bakery has undergone a slight reboot with the COVID-19 pandemic, transforming the bakery into a dreamlike oasis in a time of upheaval and uncertainty. "Our bakery is very experience-centric. In 2021, we had a bit of a rebirth, and we decided to remodel our stores to a theme we call 'Dream State.' We wrapped the walls in floor-to-ceiling chrome vinyl and covered the windows with holographic plastic so that light appears prismatic, with purples, blues, and orange hues," Wenter says. With surroundings as sublime as the baked goods, Third Culture Bakery delivers on its Dream State promise.





RISE BAGEL CO.

Minneapolis, Minnesota
risebagel.com

Many a successful business begins by recognizing and filling a hole in the market. Jen and Kate Lloyd are two sisters who sensed a hole in the Minneapolis, Minnesota, baking scene—a bagel-size hole. “We wondered why we couldn’t find that ideal bagel in our own city,” says Kate. Though Jen was working at Nordic Ware and Kate had a corporate job, the two spent their precious off hours refining their bagel recipe, creating a bagel that was vegan, organic, and coated on both sides with toppings, with a chew that “gives your jaw a workout,” according to Kate. When the sisters finally launched a small pop-up at the local farmers’ market, Minnesotans had one thing to say: finally! By 2017, Jen and Kate were able to turn Rise Bagel Co. into a brick-and-mortar affair. The team

doesn’t have any issue with innovation. In 2019, they worked with Modist Brewing Co. to use leftover bagels to help brew a new lager, cutting down on food waste. When the COVID-19 pandemic rolled around, they were ready to take further innovating steps. “Our menu was initially very elaborate—we even offered our own pickles! But when the pandemic hit, we started to get inconsistent traffic to the bakery. One phrase I kept coming back to was ‘simplify to amplify,’” Kate says. With this mantra in mind, Rise Bagel Co. reeled in their menu and focused on their top selling items. Those who visit won’t miss the house-made pickles—the classic combo of an everything bagel with scallion cream cheese delivers all a hungry customer could want.

LOBA PASTRY + COFFEE

Chicago, Illinois
lobapastery.com

Great things don't come easy, and Valeria Taylor's Loba Pastry + Coffee is proof of that. More than five years ago, Valeria bought the bakery from her former boss, cobbling together enough money from her savings, a small business loan from a nonprofit, and a partner investment to become a first-time business owner. From the start, it was a passion project, not a money-making venture. "Profits are always important in a business, especially for a small, singly-funded, minority-owned business like mine. But they're never more important than people, myself included. Happiness and wellness comes first," Valeria says. It was a steep learning curve, but one thing Valeria had in the bag was a solid pastry lineup, with sourdough pineapple muffins and mole-filled croissants capturing the hearts of Chicago, Illinois, foodies. While the COVID-19 pandemic was a tough curveball, Valeria

hit a bigger roadblock when she needed to move the bakery to a new location. Despite proving herself as a profitable and savvy business owner, Valeria was turned down for three separate small business loans. In the end, the system may have let her down, but the community came through in a big way. Valeria launched a crowdsourcing fund, asking for \$25,000 to help her secure a new spot. Within a couple months, that goal was met. "It's such a hard thing to ask for help, but I needed it and the community showed up," she says. At press time, Loba Pastry + Coffee was set to reopen this spring, welcoming back loyal customers with open arms. "I still don't know what I'm doing, but this is my dream and I decided years ago that I was going to do whatever it takes to keep it going," Valeria says. Chicagoans who missed their sourdough pineapple muffins are thankful for her tenacity.





BORN & BREAD BAKEHOUSE

Lakeland, Florida
bornandbreadbakery.com

From market stall to brick-and-mortar, Jennifer Smurr's Born & Bread Bakery took more than early morning hours and backbreaking work. It took making pastries and bread so divine that they could inspire a legion of loyal fans. "I've always had so much support from the community. Since that first day of opening in 2015, people from Lakeland, Florida, and beyond have been showing up for the bakery," says Jennifer. They were showing up by the hundreds, in fact, leading to what became a common look for Born & Bread Bakery—a lengthy line of hungry customers wrapping around the block just to get their hands on one of Jennifer's signature cruffins. Then, in 2020, the entire industry hit a massive roadblock. "On March 14, 2020, it was our last day open before the [COVID-19] pandemic and our fifth anniversary party. People were leaving early and not sticking around—that was when I first had the fear that I would lose this amazing business." Instead of panicking, Jennifer and her team made several key pivots. First, they made the most of online preordering, cutting down on waste in resources and time. Second, ensuring that the staff who make it all happen are happy and healthy. "Lakeland doesn't have a big draw for food workers like Miami, Florida; Atlanta, Georgia; or New Orleans, Louisiana. So, we're bringing in people who are totally new to the baking game, and we have to take time to train them and then make sure that they want to keep showing up for this job," Jennifer says. Each adaptation has helped Born & Bread Bakery weather the pandemic storm, and now, Jennifer looks forward to a future of potential expansion and refinement. ▣



bread box

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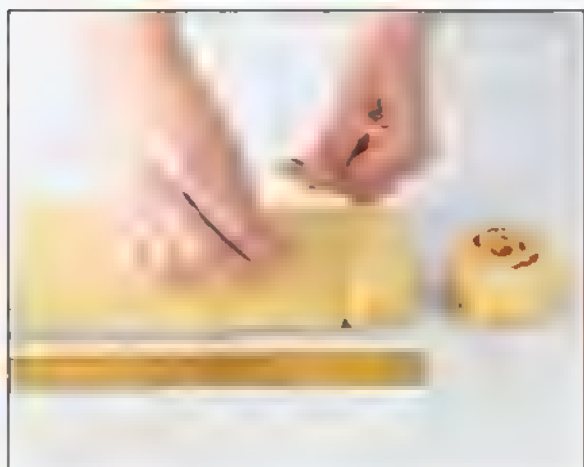
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HONEY BUN SHAPING

Some simple shaping is the key to these Honey Buns' signature cinnamon swirl



1. Using unflavored dental floss, cut dough into 12 slices (about 1 inch thick each).



2. Place 1 slice on each prepared parchment square. Using a piece of plastic wrap placed on top, press rolls to ¼- to ⅜-inch thickness.



3. Cover dough with sheets of lightly greased plastic wrap, and let rise in a warm, draft-free place (75°F/24°C) until puffed and dough holds an indentation when poked, 15 to 20 minutes.

HONEY BUNS

Makes 12 buns

Inspired by the common grab-and-go snack found in most grocery and convenience stores, these Honey Buns are everything their packaged predecessor wishes it could be. Fried and then coated in a sweet Honey Glaze, these buns are both pillowy-soft and delicately crisp.

- 2¼ to 2½ cups (281 to 312 grams) all-purpose flour, divided
 - 4 teaspoons (16 grams) granulated sugar
 - 1 (0.25 ounce) package instant yeast*
 - 1¼ teaspoons (3.75 grams) kosher salt
 - ⅓ cup (80 grams) water
 - ⅓ cup (80 grams) whole milk
 - 2 tablespoons (28 grams) unsalted butter
 - 1½ tablespoons (21 grams) vegetable oil, plus more for frying
 - 1 teaspoon (7 grams) clover honey
 - 1 large egg (50 grams), room temperature
 - ¾ teaspoon (3 grams) vanilla extract
 - 1½ teaspoons (3 grams) ground cinnamon
- Honey Glaze (recipe follows)

1. In the bowl of a stand mixer, whisk together 1 cup (125 grams) flour, sugar, yeast, and salt until combined.
2. In a small saucepan, combine ⅓ cup (80 grams) water, milk, butter, oil, and honey. Cook over medium heat, stirring frequently, until butter is melted and an instant-read thermometer registers 120°F (49°C) to 130°F (54°C). Add hot milk mixture to flour mixture; using the paddle attachment, beat at medium-low speed until combined. Beat in egg and vanilla until combined. Add 1¼ cups (156 grams) flour; beat at low speed just until combined.
3. Switch to the dough hook attachment. Beat at low speed until dough just starts to pull away from sides of bowl, 5 to 8 minutes; add up to remaining ¼ cup (31 grams) flour, 1 tablespoon (8 grams) at a time, if needed. (Dough will still be quite soft and slightly sticky; it will still stick to bottom and slightly up sides of bowl but should not seem excessively wet.)
4. Lightly oil a large bowl. Place dough in bowl, turning to grease top. Cover and let stand in a warm, draft-free place (75°F/24°C) until doubled in size, about 30 minutes.
5. Cut out 12 (6x5½-inch) pieces of parchment paper. Place pieces, evenly

spaced, on 2 baking sheets; spray parchment with cooking spray.

6. Punch down dough; cover and let stand for 10 minutes. On a lightly floured surface, roll dough into a 12-inch square (about ¼ inch thick). Sprinkle dough evenly with cinnamon, leaving a ½-inch border along one side. Starting with side opposite border, roll up dough, jelly roll style; pinch seam to seal. Roll seam side down; gently shape to 12 to 12½ inches and even thickness. Using unflavored dental floss, cut dough into 12 slices (about 1 inch thick each). Place 1 slice on each prepared parchment square. Using a piece of plastic wrap placed on top, press rolls to ¼- to ⅜-inch thickness. Cover dough with sheets of lightly greased plastic wrap, and let rise in a warm, draft-free place (75°F/24°C) until puffed and dough holds an indentation when poked, 15 to 20 minutes.
7. Meanwhile, in a large heavy-bottomed saucepan or Dutch oven, pour oil to a depth of 2 inches, and heat over medium heat until an instant-read thermometer registers 360°F (182°C) to 365°F (185°C). (See Note.)

8. Line 2 rimmed baking sheets with paper towels. Working in batches of 2, use parchment paper to gently pick up buns and add to oil; using kitchen tongs, remove parchment, and turn buns immediately. Fry until golden brown, 1 to 1½ minutes per side. Using a spider strainer, remove buns from oil, and let drain on prepared pans; let cool slightly. (Gently press unfried rolls again before adding to oil if they get too puffy.)
9. Transfer buns to wire racks placed over 2 parchment paper-lined rimmed baking sheets. Working one at a time, place 1 bun in Honey Glaze, using a spoon or a small silicone spatula to evenly coat on both sides. Using 2 forks, gently lift bun from glaze, letting excess drip off; transfer to prepared wire rack. Serve immediately, or let stand until glaze is set.

Note: If desired, these honey buns can also be baked. The final product will be different in appearance, flavor, and texture, but still quite delicious. Shape buns as directed, placing them at least 2 inches apart on 2 parchment-lined baking sheets. Proof as directed, brush tops with melted butter. Bake at 350°F (180°C) until bottoms are golden and an instant-read thermometer registers 190°F (88°C) to 200°F (93°C), 7 to 10 minutes, rotating pan once halfway through baking.

**We used Platinum® Yeast from Red Star®.*

HONEY GLAZE

Makes about 2 cups

- 3½ cups (420 grams) confectioners' sugar, sifted
- ½ cup (120 grams) whole milk
- 2 tablespoons (42 grams) clover honey
- 2 tablespoons (28 grams) unsalted butter, melted
- ¼ teaspoon kosher salt

1. In a large bowl, stir together all ingredients until smooth and well combined. Use immediately.

CUBAN BREAD

Makes 2 loaves

Both Tampa and Miami have long fought to be named the birthplace of pan Cubano, or Cuban bread, and there's no denying the appeal of this delectable bread. With a crisp outer crust and incredibly soft crumb inside, a warm, fresh-baked loaf of Cuban bread is an experience in and of itself. However, when filled with your favorite sandwich toppings and pressed, this bread reigns supreme.

Preferment:

- 1 cup (125 grams) all-purpose flour
- ½ teaspoon (2 grams) instant yeast*
- ½ cup (120 grams) water, room temperature (70°F/21°C)

Dough:

- 1½ cups (191 grams) bread flour, divided
- 2½ teaspoons (10 grams) granulated sugar
- 2½ teaspoons (7.5 grams) kosher salt
- 1¾ teaspoons (5 grams) instant yeast
- ⅔ cup (160 grams) hot water (120°F/49°C to 130°F/54°C)
- 1 tablespoon (14 grams) lard (see Notes), melted
- ¾ to 1½ cups (94 to 157 grams) all-purpose flour, divided
- 1 tablespoon (9 grams) cornmeal
- ⅔ cup (160 grams) boiling water

1. For preferment: In a medium bowl, stir together all-purpose flour and yeast. Add ½ cup (120 grams) room temperature

water; stir until well combined and no dry spots remain, stopping to scrape sides of bowl. Cover with plastic wrap, and let stand at room temperature for 12 hours. (Mixture should be ripe and bubbly.)

2. For dough: In the bowl of a stand mixer, whisk together ½ cup (64 grams) bread flour, sugar, salt, and yeast until combined. Add preferment, ⅔ cup (160 grams) hot water, and melted lard; using the paddle attachment, beat at low speed until well combined, about 1 minute, stopping to scrape sides of bowl. With mixer on low speed, gradually add ¾ cup (94 grams) all-purpose flour and remaining 1 cup (127 grams) bread flour, beating just until combined.

3. Switch to the dough hook attachment. Beat at low speed until dough is smooth, tacky, elastic, and just cleans sides of bowl, 8 to 12 minutes; add up to remaining ½ cup (63 grams) all-purpose flour, 1 tablespoon (8 grams) at a time, if dough is too sticky. (Dough should pass the windowpane test; see Notes.) Turn out dough onto a clean surface, and shape into a ball.

4. Oil a large bowl. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 35 to 45 minutes.

5. Punch down dough; cover and let stand for 10 minutes.

6. Lightly oil a baking sheet, and sprinkle evenly with cornmeal. (See Notes.)

7. On a clean surface, divide dough in half. Roll half of dough into a 14x5-inch rectangle (about ¼ inch thick). (Keep remaining dough covered to prevent it from drying out.) Starting with one long side, roll up dough, jelly roll style; pinch seam to seal. Roll seam side down; pinch ends closed, and tuck under to create squared ends. Transfer dough to prepared pan. Gently flatten to ½-inch thickness. Repeat with remaining dough, placing loaves at least 2½ to 3 inches apart. Cover and let rise in a warm, draft-free place (75°F/24°C) until puffed and dough holds an indent when poked, 20 to 30 minutes.

8. Preheat oven to 400°F (200°C). Place a 10-inch cast-iron skillet on bottom oven rack.

9. Using a sharp knife, razor, or lame, make a ¼-inch-deep score lengthwise down center of each loaf. Brush loaves with warm water.

10. Place baking sheet on center rack of oven. Using oven mitts, carefully pour ⅔ cup (160 grams) boiling water into preheated skillet. (This will create a lot of steam.) Quickly shut door.

11. Bake until golden brown and crusty, 20 to 25 minutes, rotating pan halfway through baking and loosely covering with foil during final 3 to 5 minutes of baking to prevent excess browning. Remove from pan, and let cool completely on a wire rack.

**We used Platinum® Yeast from Red Star®.*

Notes: Lard is traditional in Cuban bread. This recipe, however, will still work using 1 tablespoon (14 grams) refined coconut oil in place of lard, if desired.

To use the windowpane test to check dough for proper gluten development, lightly flour hands and pinch off (don't tear) a small piece of dough. Slowly pull the dough out from the center. If the dough is ready, you will be able to stretch it until it's thin and translucent like a windowpane. If the dough tears, it's not quite ready. Beat for 1 minute, and test again.

Be careful not to grease baking sheet using an oil with a smoke point below 400°F (200°C).



Looking for more spectacular bread recipes? Head to bakefromscratch.com and check out our Bread Box collection! 🍞



the essential...
ICE CREAM



DECONSTRUCTING THE SECRETS BEHIND THE COOL AMERICAN CLASSIC, FROM
MAKING THE CUSTARD BASE TO CHURNING IT INTO A FANTASTICALLY FROSTY TREAT

PHOTOGRAPHY BY JIM BATHIE / RECIPE DEVELOPMENT BY TRICIA MANZANERO STUEDEMAN
FOOD STYLING BY KATIE MOON DICKERSON / STYLING BY LILY SIMPSON



Ice cream holds a premier spot in the portrait of Americana. From the jingle of the ice cream truck cruising the streets to the vision of precariously scooped ice cream cones melting in the hot summer sun, the frozen dessert kindles a nostalgia dappled in the colors of red, white, and blue. Ice cream may not be an American invention, but it is an American art form. Over the past two centuries, pioneering American innovation saw the birth of soft serve ice cream, the waffle cone, the home ice cream machine, and commercial ice cream production. And our love for the treat can be backed up with staggering statistics: the average American eats about 23 pounds (roughly 4½ gallons) of ice cream per year.

Our ice cream primer is all about bringing this iconic treat back to your home kitchen. Focusing on the classic custard-based ice cream, our ice cream recipe is the perfect marriage of rich egg yolks and decadent cream. From there, we share sweet inspiration on how to create your own customized scoop with a look at infusions, mix-ins, and more. No need to scream, bakers. The ideal ice cream is here.

VANILLA CUSTARD ICE CREAM

Makes about 1 quart

Think of this recipe as the golden gateway to an infinitely customizable ice cream adventure. Rich with egg yolks, cream, and sugar and delicately flavored with vanilla bean, this offers the simple yet perfect scoop of ice cream.

- 1½ cups (320 grams) heavy whipping cream
- 1 cup (240 grams) whole milk
- ⅔ cup (134 grams) granulated sugar, divided
- 1 (7½-inch) vanilla bean, split lengthwise, seeds scraped and reserved
- ¼ teaspoon kosher salt
- ⅓ cup (80 grams) egg yolks (4 to 5 large egg yolks)

1. In a medium saucepan, whisk together cream, milk, ⅓ cup (67 grams) sugar, vanilla bean and reserved seeds, and salt; cook over medium heat, stirring frequently, until steaming. (Do not boil.) Remove from heat, cover, and let stand for 45 minutes.
2. Wring out vanilla bean, extracting as much liquid as possible; discard vanilla bean. Heat cream mixture over medium heat, stirring frequently, until steaming. (Do not boil.)
3. In a medium heatproof bowl, whisk together egg yolks and remaining ⅓ cup (67 grams) sugar. Gradually add half of warm cream mixture to egg yolk mixture, whisking constantly. Add egg

yolk mixture to remaining cream mixture in pan, whisking constantly. Cook over medium heat, whisking constantly, until an instant-read thermometer registers 178°F (81°C) to 180°F (82°C). (Mixture will lightly coat the back of a metal spoon and hold a trail when a finger is run through.) Remove from heat; pour through a fine-mesh sieve into a medium heatproof metal bowl set over an ice water bath. Whisk until cream mixture is room temperature (70°F/21°C); cover and refrigerate overnight. (See Notes.)

4. Place mixture in bowl in an ice water bath until an instant-read thermometer registers 35°F (1.6°C) to 37°F (2.7°C). Whisk chilled ice cream base, and pour into ice cream maker. Churn according to manufacturer's instructions until thickened to the consistency of soft serve. (See Notes). Spoon into a chilled, airtight, freezer-safe container, and cover with a piece of plastic wrap, pressing wrap directly onto surface of ice cream; freeze until solid, about 4 hours or overnight.

Notes: You can also chill mixture to 35°F (1.6°C) to 37°F (2.7°C) immediately and churn the same day.

Churning times may vary depending on the model of ice cream maker. When freshly churning, the base may not look completely smooth, but it will have a very silky, velvety texture and will freeze beautifully.

PRO TIP

From the parts of your ice cream maker to your storage container, it's important to keep your tools properly chilled when making and packing your ice cream.

Vanilla Infusion

Our rich vanilla flavor begins with a quick heat and a slow steep



1. In a medium saucepan, whisk together cream, milk, $\frac{1}{4}$ cup (67 grams) sugar, vanilla bean and reserved seeds, and salt; cook over medium heat, stirring frequently, until steaming. (Do not boil.) It may seem like we are heating this mixture to melt the sugar, but this heat is used to properly jump-start the infusion process. Dairy is naturally very absorbent of flavors and odors, but the heat helps draw out the delicate oils in the vanilla bean and circulate the flavors more thoroughly in the mixture. That's why using a vanilla bean is key for this custard base, as vanilla extract and vanilla bean paste won't have the complex flavors that the pod contains.

2. Remove from heat, cover, and let stand for 45 minutes. After heat, time is the most important step in infusing. Covered and left to stand for 45 minutes, the flavors of the vanilla are allowed to truly bloom. For other infusions, feel free to taste as you go, steeping just until desired flavor is reached.

Making Your Custard Base

How to transform your vanilla cream into vanilla custard



1. Wring out vanilla bean, extracting as much liquid as possible; discard vanilla bean. Heat cream mixture over medium heat, stirring frequently, until steaming. (Do not boil.) In a medium heatproof bowl, whisk together egg yolks and remaining $\frac{1}{4}$ cup (67 grams) sugar. You may be wondering why we didn't add all the sugar to the infusion in the first part of this process. This bit of sugar acts as a little anti-curdling insurance for our egg yolks. Once whisked in, sugar will act as a slight buffer to the heat of the cream mixture added in the next step.

2. Gradually add half of warm cream mixture to egg yolk mixture, whisking constantly. The same thing that makes custard work—heat—can also be its undoing. Egg yolk that is incorporated into a hot mixture too quickly will curdle. For our custard base, we temper our egg yolks before cooking them on the stovetop. The method calls for scalding your dairy—heating it on the stovetop until steaming—before adding it in a steady stream to your eggs yolks and sugar while whisking constantly. This keeps the eggs from being shocked into premature coagulation on the hot stovetop.



3. Add egg yolk mixture to remaining cream mixture in pan, whisking constantly. When heated with dairy and sugar, the egg yolk proteins spread evenly throughout and congeal to create a smooth, creamy mixture. Custards made only with egg yolks, like a typical custard-base ice cream recipe, have a more tender, less gelatinous texture than custards made with whole eggs.

4. Cook over medium heat, whisking constantly, until an instant-read thermometer registers 178°F (81°C) to 180°F (82°C). (Mixture will lightly coat the back of a metal spoon and hold a trail when a finger is run through.) We're thickening our custard base, but it'll be much looser and more pourable than your typical custard. Think of the texture of melted ice cream. It's thick enough to lightly coat the back of your spoon, but it isn't thick enough to pour in luxurious ribbons like a fudge sauce. This step is also important for killing any harmful bacteria lingering in the raw egg yolk. This is what makes custard ice cream food-safe.



The Big Churn

How to chill and churn your custard

1. Place mixture in bowl in an ice water bath until an instant-read thermometer registers 35°F (1.6°C) to 37°F (2.7°C). Whisk chilled ice cream base, and pour into ice cream maker. You need your mixture to be slightly colder than what your refrigerator can give you but not as cold as if you had stored it in the freezer either. This cold temperature ensures a faster freezing process in the ice cream maker, making the ice crystals smaller and the overall texture of the ice cream smoother. For a less messy pour, use a spouted liquid-measuring cup to add ice cream base to the ice cream maker.

2. Churn according to manufacturer's instructions until thickened to the consistency of soft serve. While each ice cream maker works slightly differently, each one is working to achieve the same thing. The container of your ice cream maker has coolant-chilled walls, a super cold surface that helps your custard form “seed” crystals, tiny little ice crystals that give your ice cream its signature texture. A paddle in the center often stays stationary while the chilled container rotates, ensuring that the custard receives even exposure to the chilled surface area. This spinning also helps keep the seed crystals from clumping together to form chunky ice chips. Once it reaches the soft serve texture, you’ve made just the right number of seed ice crystals to create a smooth and creamy ice cream.

3. Spoon into a chilled, airtight, freezer-safe container, and cover with a piece of plastic wrap, pressing wrap directly onto surface of ice cream; freeze until solid, about 4 hours or overnight. While the delights of soft serve ice cream are undeniable, they’re also famously fleeting. To transform your soft serve into a more solid scoop, a final stage of freezing is needed. This is known as the hardening process, where the rest of the liquids set up and freeze and the seed crystals are no longer isolated in a looser mixture.



1.



2.



3.

Customize Your Ice Cream

One reason ice cream has become an American classic? It appeals to the American spirit of individualism. Your options are boundless, subject only to your taste and creativity. Here are a few ideas to get you started.

INFUSE YOUR BASE: Stir flavorful items like a vanilla bean and its seeds, citrus zests, or whole spices into your cream mixture. Cook until steaming; remove from heat, cover, and let stand until desired flavor is reached, tasting as needed. Remove or strain out unwanted solids before continuing with the recipe as directed.

FLAVOR YOUR CUSTARD: Jazz up your chilled custard with extracts, alcohol, citrus juice, or strawberry sauce. (See our strawberry variation on page 47.) Be particularly careful with alcohol, though, adding no more than 3 tablespoons (45 grams). Too much can prevent your ice cream from churning properly. Once flavored, cool your base further, if needed, before churning as directed.

MAKE IT YOUR OWN WITH MIX-INS: Add $\frac{3}{4}$ to 1 cup of mix-ins—such as chopped or crushed cookies, brownies, marshmallows, nuts, or cake pieces—to ice cream during final 2 minutes of churning. Note that chocolate chips or chunks tend to take on a hard or unpleasant texture when frozen. Instead, make your own; check out our mint chocolate chip variation on page 47 to learn how.

DRESS IT UP WITH RIBBONS: Once ice cream has churned to soft serve consistency, transfer to desired container, layering in $\frac{3}{4}$ to 1 cup fruit preserves, prepared caramel topping, or prepared fudge topping (not warmed) in dollops or piped ribbons as desired.



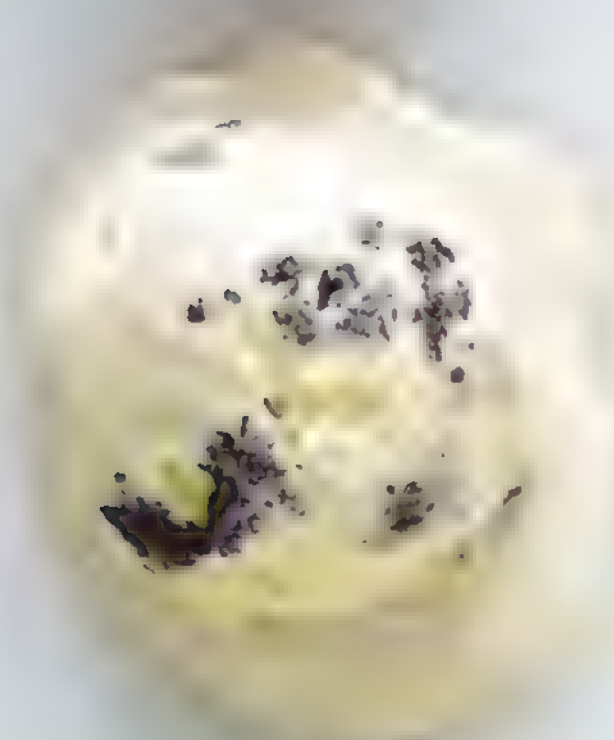
Recipe Redux

A few classics and a number of twists on the Vanilla Custard Ice Cream formula



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STRAWBERRY: Skip vanilla bean in the ice cream base. Increase kosher salt to $\frac{1}{2}$ teaspoon (1.5 grams); make base as directed. Trim and chop 12 ounces (340 grams) fresh strawberries (about $2\frac{1}{4}$ cups). In a medium saucepan, combine chopped strawberries and 6 tablespoons (72 grams) granulated sugar. Let stand for 30 minutes. Bring to a boil over medium heat; cook, stirring frequently and gently mashing berries, until mixture is deep red and the thickness of honey, 15 to 20 minutes. Transfer to a clean bowl, and refrigerate until completely cool before whisking into chilled ice cream base. Churn as directed.



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COOKIES & CREAM: Make Vanilla Custard Ice Cream as directed. Add $\frac{3}{4}$ cup (75 grams) to 1 cup (100 grams) roughly crushed cream-filled chocolate sandwich cookies during final 2 minutes of churning.



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MINT CHOCOLATE CHIP: Skip vanilla bean in the ice cream base; cook and cool as directed. When base is completely chilled, whisk in $\frac{1}{2}$ teaspoon (2 grams) peppermint extract and $\frac{1}{4}$ to $\frac{1}{2}$ teaspoon (1 to 2 grams) vanilla extract. Whisk in green gel food coloring (we used Wilton Kelly Green Icing Color) until desired shade is reached. In the top of a double boiler, combine 2 ounces (57 grams) finely chopped 60% cacao bittersweet chocolate (about $\frac{1}{3}$ cup) and 2 teaspoons (10 grams) refined coconut oil; cook over simmering water, stirring occasionally, until chocolate is melted and mixture is smooth. Spread chocolate mixture to $\frac{1}{16}$ - to $\frac{1}{8}$ -inch thickness on a small parchment paper-lined baking sheet; freeze until firm, about 15 minutes. Using parchment, crush chocolate into pieces of desired size; add to ice cream during final 2 minutes of churning.

LEMON WITH SPECULAAS COOKIE

RIPPLE: Skip vanilla bean in the ice cream base, and add 3 tablespoons (13 grams) packed lemon zest instead. Heat as directed; cover and let stand for 15 minutes or until desired flavor is reached. Strain cream mixture; make and cool ice cream base as directed. When base is fully chilled, add up to 3 tablespoons (45 grams) fresh lemon juice for a tarter ice cream, if desired. This lemon ice cream is great paired with 1 cup (80 grams) crushed speculaas cookies, added during final 2 minutes of churning.

RUM RAISIN: In a small jar or airtight container, combine $\frac{2}{3}$ cup (110 grams) assorted raisins and $\frac{1}{2}$ cup (120 grams) dark rum. Let stand at room temperature for 24 to 48 hours, shaking container halfway through so raisins are evenly soaked. Drain thoroughly, reserving rum. Once base is completely chilled, add up to 3 tablespoons (45 grams) rum to taste. (Alcohol lowers the freezing point of a liquid, so adding more than the recommended amount can impact how your ice cream sets up). Churn as directed, adding drained raisins during final 2 minutes of churning.

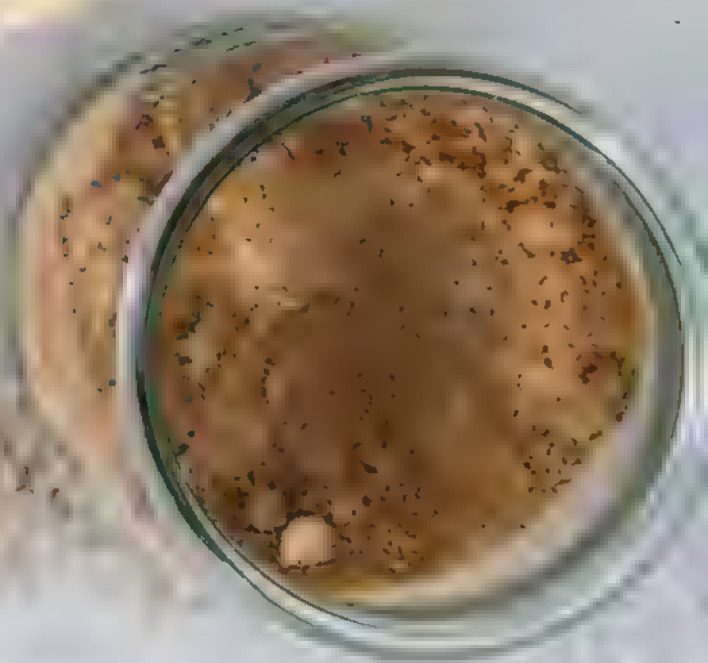
CHOCOLATE: Skip vanilla bean in the ice cream base; add $\frac{1}{4}$ cup (21 grams) sifted Dutch process cocoa powder to cream mixture and increase kosher salt to $\frac{1}{2}$ teaspoon (1.5 grams) before warming in step 1. Cook as directed. Whisk 2 ounces (57 grams) melted 60% cacao bittersweet chocolate (about $\frac{1}{3}$ cup) into warm cream mixture. Whisk in $\frac{3}{4}$ teaspoon (3 grams) vanilla extract. Strain into a medium heatproof metal bowl. Chill and churn as directed. ☐



THE GREAT AMERICAN COOKBOOKS



DISCOVER FOUR FABULOUS COOKBOOKS THAT
HAVE HELPED DEFINE AND RECORD AMERICA'S
MULTILAYERED HISTORY OF BAKING



AMERICAN CAKE

Part history book, part cookbook, Anne Byrn's *American Cake* traces the origin of grand American classics, from the lovely red velvet cake to the beloved original pound cake. Taking a close look at the recipes from some of America's first cookbooks and even rediscovering a few in the process, Anne's cookbook explores the intertwined relationship between American baking and American culture. One cake she includes is Granny Kellett's Jam Cake, a sweet precursor to the famous Tennessee jam cake.

GRANNY KELLETT'S JAM CAKE

Makes: 12 to 16 servings

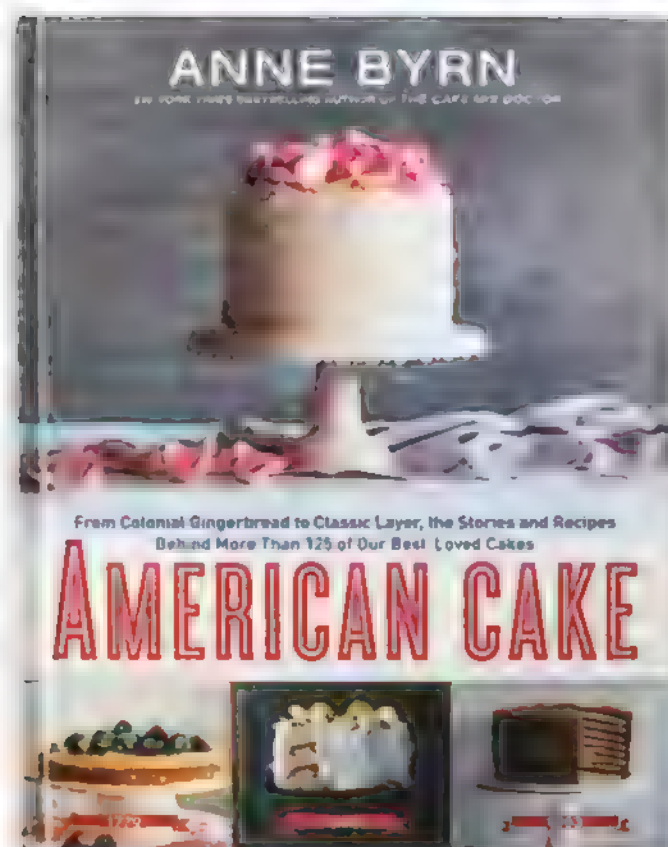
Amanda (Granny) Kellett was known for her jam cake. Amanda baked it after the Civil War, when wild blackberries were easy to find, just as they still are in many rural parts of America. Amanda's great-granddaughter, Marion Hurley of Nashville, still makes Granny's Jam Cake and has all her life. "We would go out as children with a bucket and pick enough berries for jam," she says. "They were delicious, wild, and wonderful." Marion says the story of Granny Kellett's jam cake is retold each time her family makes the treasured cake.

The story goes that Joe Kellett was wounded badly in the Civil War but was able to crawl away from battle and hide in the brush. When the battle quieted, Joe crawled to a nearby farm, and the family took him in and treated his wounds. Joe fell in love with the family's daughter—Amanda—and after the war, he finished school and came back for Amanda's hand in marriage. They would marry, raise seven children together, and run a boardinghouse where Amanda was known for her jam cake. The family continues to bake this cake on Thanksgiving, Christmas, Easter, Sundays, and birthdays—as often as possible. Marion remembers her mother's jam cakes being stored in the china cabinet. "As a child I would open up that cabinet and it smelled so good." The Kellett family bakes their cake in a tube pan for about 1 hour at 350°F. I love this cake baked in layers with a traditional caramel frosting, as they prepare it in Kentucky and Tennessee. The Caramel Frosting recipe is from Kentucky, adapted from a cookbook called LaRue County Kitchens of Kentucky.

Cake:

Flour and butter for greasing the pans

- 1 cup (112 grams) finely chopped pecans, walnuts, or black walnuts (see Cake Notes)
- 1 cup (2 sticks/227 grams) unsalted butter, at room temperature



- 2 cups (400 grams) granulated sugar
- 4 large eggs (200 grams), at room temperature
- 1 cup (300 grams) blackberry jam (see Cake Notes)
- 2¼ cups (281 grams) all-purpose flour
- 1 teaspoon (2 grams) ground cinnamon
- 1 teaspoon (2 grams) ground nutmeg
- 1 teaspoon (2 grams) ground allspice
- 1 teaspoon (2 grams) ground ginger
- ½ teaspoon (3 grams) salt
- 1 teaspoon (5 grams) baking soda
- 1 cup (240 grams) buttermilk
- 1 cup (128 grams) raisins

Caramel frosting:

- ½ cup (1 stick/113 grams) unsalted butter
- 1½ cups (330 grams) light brown sugar, firmly packed
- ⅓ cup (80 grams) heavy cream
- 1 teaspoon (4 grams) vanilla extract
- Pinch of salt
- 1½ cups (180 grams) confectioners' sugar, sifted

1. For the cake, place a rack in the center of the oven, and preheat the oven to 350°F. Grease two 9" round cake pans with vegetable shortening or soft butter and dust with flour. Shake out the excess flour, and set the pans aside.
2. While the oven preheats, place the nuts on a baking sheet in the oven, and let the nuts toast until just beginning to brown, 4 to 5 minutes. Remove the pan from the oven, and let the nuts cool.
3. Place the butter and sugar in a large mixing bowl, and beat with an electric mixer on high speed until creamy, 3 minutes. Turn off the mixer, and scrape down the sides of the bowl with a rubber spatula. Add the eggs, one at a time, beating well on medium speed until each egg is combined. Add the jam, and blend on low until combined. Scrape down the sides of the bowl.



4. Remove 1 tablespoon of the flour and set aside. In a separate medium-size bowl, sift together the remaining flour, cinnamon, nutmeg, allspice, ginger, and salt. Set aside. In a small bowl, stir the baking soda into the buttermilk until dissolved. Add a third of the flour mixture to the egg batter, and blend on low until just incorporated. Pour in half of the buttermilk, and blend until incorporated.
5. Repeat with the second third of the flour, the rest of the buttermilk, and the last of the flour mixture. Place the toasted nuts, raisins, and the remaining 1 tablespoon flour in a large bowl and toss to coat the nuts and raisins with flour. Fold these into the batter with the rubber spatula. Divide the batter between the prepared pans and smooth the tops. Place the pans in the oven.
6. Bake the cakes until they just begin to pull back from the edges of the pan and the top springs back when lightly pressed, 38 to 42 minutes. Remove the pans to wire racks to cool for 10 minutes. Run a knife around the edges, give the pans a gentle shake, and invert the layers once and then again so they cool right side up on the racks. Let cool completely, 30 to 40 minutes, before frosting.
7. For the frosting, place the butter, brown sugar, cream,

vanilla, and salt in a medium-size saucepan over medium heat, and cook, stirring, until the mixture boils, about 2 minutes. Remove the pan from the heat and whisk in the confectioners' sugar until smooth. Use at once.

8. To assemble the cake, place 1 cake layer on a cake stand or serving plate. Spoon about a third of the warm caramel frosting over the top, and spread to smooth out. Place the second layer on top, and spoon the remaining frosting over the top and let it trickle down the sides of the cake. Let the cake rest for at least 20 minutes, then slice and serve.

Cake Notes: Use what blackberry jam you have on hand. If you are buying the jam, look for a 10-ounce jar. If you don't like blackberry seeds, buy seedless jam. You can substitute black raspberry, strawberry, or plum jam in this cake. Instead of toasted pecans, you can use untoasted black walnuts.

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THE BOSTON COOKING SCHOOL COOK BOOK

First published in 1896, *The Boston Cooking School Cook Book* by Fannie Farmer helped launch a quiet revolution for the art of American baking. Featuring the first printed version of Parker House rolls and Boston cream pie, the cookbook ushered in the age of standardized measurements, the first step in aiding bakers to perfectly replicate a cake. We take a look at one of the cookbook's original brownie recipes, one that would inspire bakers of the United States for years to come.



FANNIE FARMER INSPIRED BROWNIES

Makes about 9 brownies

A lot has changed since the first Fannie Farmer cookbook came out in 1896. This brownie recipe is adapted from the 1911 update, when one of the first brownie recipes ever appeared. The 1896 Boston Cooking School Cook Book also had a brownie recipe, but it contained no chocolate, getting its brown appearance from molasses and pecans instead. For our modern adaptation for this more than 100-year-old recipe, we've doubled the ingredients and added a touch of salt to make sure you get the best brownie bang for your buck. We also added grams and temperature for clarity. Otherwise, this truly is the brownie recipe your ancestors would have made, representing a fudgy slice of history.

- 2 cups (400 grams) granulated sugar
- ½ cup (113 grams) unsalted butter, melted
- 4 ounces (113 grams) unsweetened chocolate, melted
- 2 large eggs (100 grams), room temperature
- 1½ teaspoons (6 grams) vanilla extract
- 1 cup (125 grams) all-purpose flour
- ¾ teaspoon (2.25 grams) kosher salt
- 1 cup (113 grams) chopped walnuts

1. Preheat oven to 325°F (170°C). Line an 8-inch square baking pan with parchment paper, letting excess extend over sides of pan.
2. In a large bowl, whisk together sugar, melted butter, and melted chocolate until well combined. Whisk in eggs and vanilla. Whisk in flour and salt. Fold in walnuts. Spread into prepared pan.
3. Bake until fragrant and top is dry and almost firm to the touch, 35 to 40 minutes. Let cool in pan for 15 minutes. Using excess parchment as handles, remove from pan. Cut into bars, and serve warm, or let cool completely.

MIDWEST MADE: BIG, BOLD BAKING FROM THE HEARTLAND

In this love letter to Midwestern baking, renowned cookbook author and Chicago, Illinois, native Shauna Sever shares comforting recipes from her home region, like flaky Cornish pasties, a German-inspired peach Pavlova, and cherry slab pie. It features recipes gathered from hundreds of community cookbooks, each reflecting the heartland's international culinary influences and down-home style. Shauna's Peaches and Cream Schaum Torte offers a perfect taste of a Midwest summer dessert.



PEACHES AND CREAM SCHAUM TORTE

Serves 8 to 10

Although it resembles the popular Australian pavlova, the meringue crowned schaum torte actually predates it. Translated as “foam cake,” it was brought to America by German immigrants who settled in the Midwest between 1839 and 1850, with the first published recipes coming out of Wisconsin in 1870. Setting it further apart, unlike the free-form pavlova, schaum torte is a bit more refined, baked in round cake pans and is often stacked in layers to serve a crowd with major wow factor.

Fans of Wisconsin supper clubs (I myself am a superfan) will recognize individual schaum tortes with crisp, marshmallow-bellied meringue disks piled high with ice cream, seasonal fruit, and clouds of whipped cream. Life doesn't get much better than a wood-paneled dining room, a leatherette-bumpered bar, pub cheese and Ritz crackers, kiddie cocktails, and icy old-fashioned for the grown-ups with Wisconsin's finest Korbel brandy. And with ice-cream drinks and schaum torte on the dessert menu, you've just gone straight to heaven.

Meringue:

Nonstick cooking spray for pans

- 6 large egg whites/180 g, at room temperature
- ½ teaspoon/3 g fine sea salt
- 2 teaspoons/10 g white or cider vinegar
- 1 teaspoon/4 g pure vanilla extract
- ½ teaspoon/2 g pure almond extract
- 2 cups/400 g granulated sugar

Filling and assembly:

- 1 cup/240 g heavy whipping cream, chilled
- 2 teaspoons/8 g granulated sugar
- ½ teaspoon/2 g pure vanilla extract
- 1 quart/453 g premium vanilla ice cream, or 1 batch Homemade Frozen Custard (see recipe)
- 3 medium-size peaches, pitted and sliced into ½-inch/1.25 cm-thick slices (to equal 2½ cups/425 g), or 1 (1-pound/450 g) bag unsweetened frozen peach slices, thawed

1. Prepare the meringues: Position a rack to the center of the oven and preheat it to 275°F/135°C. Lightly spray two 8-inch/20 cm round cake pans with nonstick cooking spray. Line the bottoms of the pans with rounds of parchment paper.
2. Pour the egg whites and salt into the bowl of an electric mixer fitted with the whisk attachment. Beat the whites until frothy on medium-high speed, about 1 minute. Add the vinegar, vanilla, and almond extract. Continue to beat until the egg whites hold soft peaks. Add the sugar very slowly, 1 tablespoon at a time. When all the sugar has been added, increase the mixer speed to high and beat for 1 minute more, or until the meringue is very thick, stiff, and glossy.
3. Divide the meringue equally between the cake pans, and use the back of a spoon to smooth it evenly. Bake until lightly golden and hollow when tapped, about 1 hour. Turn off the oven. Prop the oven door open with a wooden spoon and allow the layers to cool completely in the oven, about 1 hour. (The layers can be made 1 day ahead—wrap the cooled pans tightly with plastic wrap.)



4. Assemble the torte: In a medium bowl, using a handheld mixer, whip the cream with the sugar and vanilla to stiff peaks. Run a very thin, flexible knife around the edges of each pan to loosen the meringues. Turn out 1 layer upside-down onto a serving platter and carefully remove the parchment paper. Spoon the ice cream over the meringue in small scoops and top with half of the peach slices. Turn the second layer out of its pan, remove the parchment, and stack on top, right-side up. Dollop the whipped cream on top, and add the remaining peach slices. Cut and serve immediately, with a large serrated knife.

HOMEMADE FROZEN CUSTARD

Makes 1 generous quart/liter custard

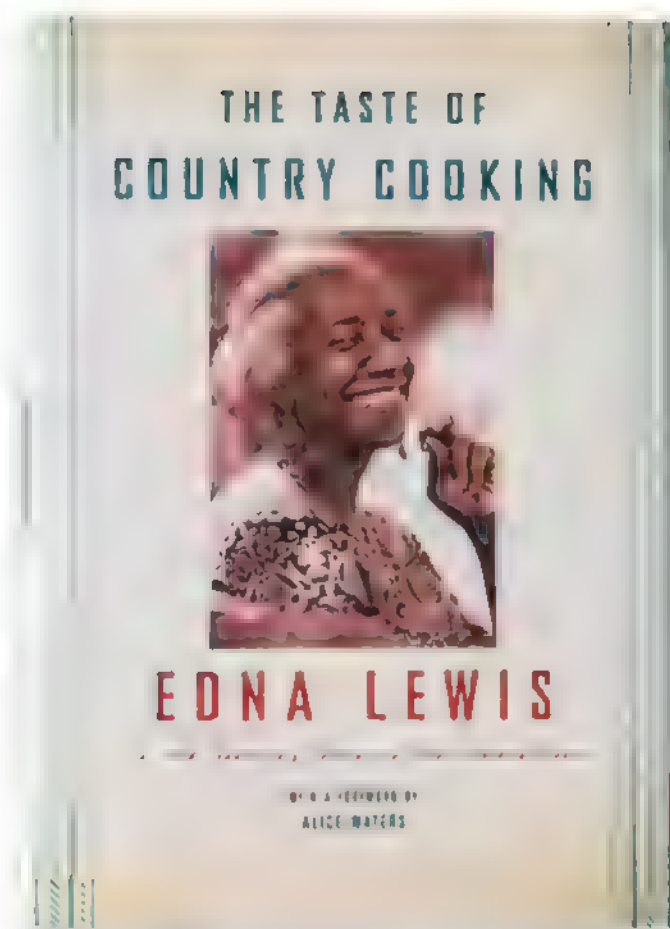
- 6 large egg yolks/112 g
- 1½ cups/338 g whole milk
- 1 cup/240 g heavy whipping cream
- ⅓ cup/75 g light brown sugar
- ⅓ cup/67 g granulated sugar
- 3 tablespoons/63 g corn syrup
- ⅛ teaspoon fine sea salt
- ¼ cup/60 g full-fat sour cream
- 2 teaspoons/8 g pure vanilla bean paste or pure vanilla

- 1. In a large bowl, whisk the egg yolks until well beaten.
- 2. In a 2- to 2½-quart/1.9 to 2.4 L saucepan, combine the milk, cream, brown and granulated sugar, corn syrup, and salt. Bring to a bare simmer over medium-high heat, being careful not to let the mixture boil.
- 3. Remove the pan from the heat and slowly drizzle the hot milk mixture into the egg yolks, whisking vigorously until all the liquid has been added. Pour the egg mixture back into the saucepan and place it back on the stove over medium heat. Clip a candy thermometer to the pan. Stirring constantly, cook the custard until slightly thickened and registers a temperature of at least 160°F/71°C. Pour the custard through a sieve into a large bowl. Whisk in the sour cream and vanilla bean paste. Cover the bowl and chill thoroughly in the refrigerator, at least 4 hours or overnight.
- 4. Freeze the custard in an ice cream machine according to the manufacturer's instructions. Transfer the soft-set frozen custard to a 1-quart/1 L container with a tight-fitting lid and freeze until firm.

Adapted from MIDWEST MADE: Big, Bold Baking from the Heartland by Shauna Sever. Copyright © 2019. Available from Running Press, an imprint of Hachette Book Group, Inc.

THE TASTE OF COUNTRY COOKING

The South owes quite a bit to Edna Lewis and her smash cookbook *The Taste of Country Cooking*. Introducing the rest of the world to the unique food that came from her hometown of Freetown, Virginia, Edna's recipes are a celebration of fresh ingredients treated with loving care, from the blackberry cobbler to the homestyle biscuit. We chose to take a closer look at her simple and sublime Blueberry Cake with Blueberry Sauce, a byproduct of the blueberry canning season.



BLUEBERRY CAKE WITH BLUEBERRY SAUCE*

Makes 1 (8-inch) cake

Blueberry cake was a surprisingly good, quick dessert made at the last minute. When canning, there was always some leftover fruit that was not enough to fill a jar and it was usually used for the next meal to make a pudding, pie, plain compote, or blueberry cake.

- 2 cups sifted unbleached flour [all-purpose flour, 250 grams]
- ¼ teaspoon salt [1.5 grams]
- 4 tablespoons butter [57 grams, cold, unsalted, and cubed]
- 1 egg [large, 50 grams]
- 1 cup milk [whole, 240 grams]
- 2 teaspoons vanilla [8 grams]
- 3 teaspoons Royal Baking Powder [15 grams]
- 1½ cups stewed blueberries [our recipe follows]
- ⅓ cup sugar [granulated, 67 grams]
- ¼ teaspoon cinnamon
- [Blueberry Sauce, to serve, our recipe follows]

1 8x8x2-inch buttered baking pan

1. Sift the flour and salt into a mixing bowl. Add the butter and blend with fingertips or, even better, with a pastry blender until the mixture becomes grainy, fine, and a bit more coarse than cornmeal. Beat the egg and mix in the milk, then add to the dough, stirring all the while. Add the vanilla and continue stirring, then last, add the baking powder.
2. Mix well and spoon into a well-buttered baking pan. Drain the blueberries [reserving juice for Blueberry

Sauce] and quickly scatter them over the dough. Combine the sugar and cinnamon and sprinkle over the top.

3. Set the cake into a preheated 425°F [220°C] oven. Close the door and turn the oven down to 375°F [190°C]. Bake for 25 to 28 minutes.

Note: Draining the juice from the berries is to keep the cake from becoming too soggy while cooking.

**Text placed in brackets are notes or information that we added for clarification, and are not a part of Edna's original recipe. We also used Edna's general direction as the basis for our recipes for Stewed Blueberries and Blueberry Sauce.*

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STEWED BLUEBERRIES

Makes about 1½ to 1¾ cups

- 1½ cups (207 grams) fresh blueberries
- ¾ cup (180 grams) water

1. In a small saucepan, combine blueberries and ¾ cup (180 grams) water. Bring to a boil over medium-high heat; reduce heat to medium-low and simmer, stirring occasionally, for 3 to 4 minutes. Remove from heat, and transfer to a medium heatproof bowl. Set aside.



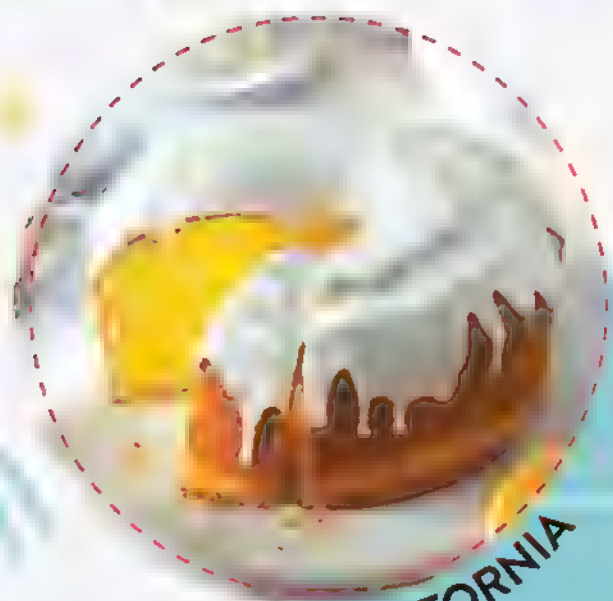
BLUEBERRY SAUCE

Makes about $\frac{3}{4}$ cup

- $\frac{3}{4}$ cup (180 grams) blueberry juice (reserved from Step 2 of cake recipe)
- $\frac{1}{4}$ cup (50 grams) granulated sugar
- 1 tablespoon (15 grams) fresh lemon juice
- 2 tablespoons (30 grams) water
- 1 teaspoon (3 grams) cornstarch

1. In a small bowl, stir together 2 tablespoons (30 grams) water and cornstarch until dissolved. In a small saucepan, heat blueberry juice over medium heat. Add sugar, lemon juice, and cornstarch mixture. Bring to a boil over medium-high heat, stirring often; cook, stirring constantly, until just slightly thickened and mixture no longer tastes starchy, 2 to 3 minutes. Use warm, or let cool completely. (Sauce will continue to thicken as it cools.)

50 STATES *of* BAKING



CALIFORNIA



ARIZONA



HAWAII

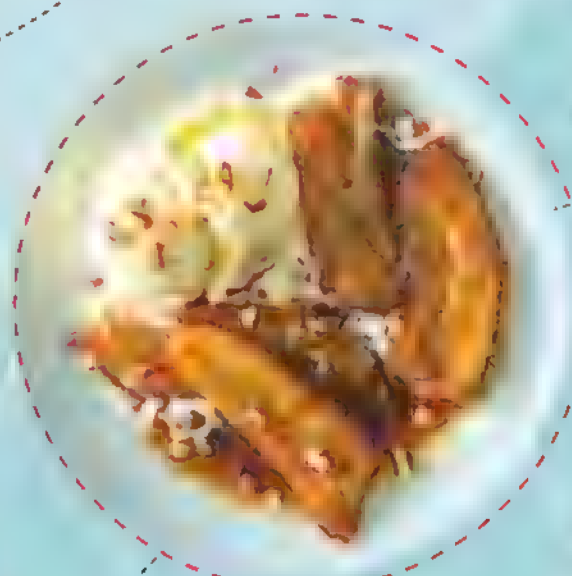
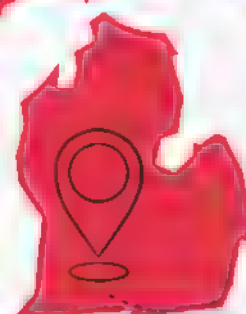




MICHIGAN



NEW YORK



LOUISIANA



FROM COAST TO COAST, WE'RE
HIGHLIGHTING WHAT EACH STATE,
AS WELL AS DC, BRINGS TO THE
REALM OF AMERICAN BAKING

BY KYLE GRACE MILLS AND OLIVIA KAVANAGH

the NORTHEAST

Comprised of seven of the original 13 colonies plus Maine and Vermont, the Northeast region of the United States boasts some of the oldest baking traditions and recipes in the country, acting as home to the first-ever American apple pie and chocolate chip cookie



MAINE

When thinking of the wild beauty of Maine, its pristine 45,000 acres of wild blueberries may come to mind. Much of Maine's baking identity began with its state berry and the star of its state dessert: blueberry pie. The resilient berry was a brand-new sight to the European colonists but had been a staple of the Native American diet for centuries. Once introduced to the berry, the American colonists soon began incorporating the native berry into their Old-World recipes, creating the first blueberry buckles, cakes, and pies long before the Revolutionary War was underway. Alongside these early blueberry dishes, French Acadians who'd settled into the St. John River Valley were serving *ployes*, spongy buckwheat crêpes often topped with a pork spread like *pâté*. Unlike the blueberry desserts that never fell out of style, *ployes* have only recently turned back up, with bakers using all buckwheat flour to recreate a gluten-free and agelessly delicious alternative for the gluten-intolerant. One baked good that Maine has a particular love for is the whoopie pie, that delightful intersection between a cake and sandwich cookie. Although they'd love to claim it as a Maine invention, the whoopie pie has been claimed by three other Northeastern states, including New Hampshire, Massachusetts, and Pennsylvania. Still, Maine has enshrined the baked good as its official state treat.



VERMONT

As the leading producer of maple syrup in the United States, Vermont's baking traditions will forever be linked to the sweet amber syrup. Maple cream pie is one of Vermont's signature dishes, an outrageously delicious pastry that celebrates Vermont's maple and its other booming business: dairy. Home to Vermont Creamery, Cabot Creamery, and Ben and Jerry's Ice Cream, Vermont has a long history as one of America's premier dairy producers. Combined with Vermont's lovely apple orchards, this brings us to one of New England's most signature dishes: apple Cheddar pie. For the original English settlers, the apples they used were not terribly sweet, and the crusts were often nothing more than a slurry of flour and water. To boost the flavor of these bland pies, New Englanders began to crumble cheese, particularly Vermont Cheddar, on top of the crust. Of course, it can't be definitively proved that Vermont is the home of the first apple Cheddar pie, but Vermonters do take their apple-dairy combo very seriously. In 1999, Vermont law required businesses that sold apple pie to make a "good faith effort" to add cold milk, ice cream, or at least half an ounce of Cheddar to the deal. For that, we salute the Green Mountain State.



NEW HAMPSHIRE

As a state with one of the largest timberland areas in the country, it's no wonder that New Hampshire's greatest contribution to the world of baking is tied to its trees. The state's renowned apple orchards churn out some of the best apple cider doughnuts around, and the maple trees are surrounded by sugar shacks, where fresh sap is boiled into divine maple syrup. Like other apple-centric states, including Vermont and New York, New Hampshire has a strong affinity for apple pies, crisps, pandowdies, and shortcakes. Though apple and maple desserts may be intuitive to the Granite State repertoire, another dessert can call New Hampshire home. Hailing from the historic seaside city for which it's named, Portsmouth Orange Cake was a supposed favorite in the late 19th century. Rich with eggs and citrus, the orange cake was often served during the summer with plenty of zesty frosting and extra orange slices for decoration. Portsmouth natives would occasionally incorporate their local cranberries into the mix. For a more modern taste of it, you can grab a slice of Portsmouth Orange Cake at Popovers on the Square, a local bakery keeping the zingy original alive.





CONNECTICUT

Like other New England states, Connecticut's delicious baking traditions reaches far back to the founding of the colonies. In certain areas of Connecticut, you can still find hasty pudding served during Thanksgiving, a holdover dish from the days of the colonists, when ground corn, milk, and molasses could be combined to create a quick dessert. After the American Revolution, Connecticut's baking community began making a version of the Hartford election cake, a yeasted, spiced, and dried fruit- and alcohol-laden cake that was served to celebrate the democratic process. Like the Old-World fruitcake called barmbrack, the Hartford election cake was often baked in large quantities so the whole town could enjoy it. In more modern years, Connecticut has embraced ice cream as its state dessert. And because there was still more delicious heritage to celebrate, Connecticut also made snickerdoodles its state cookie. While the snickerdoodle may not have started in the Constitution State, Pepperidge Farm was and has been inspiring bakers for more than 80 years to make recreations of its Milano and Sausalito Cookies.

MASSACHUSETTS

When it comes to identifying the Bay State's contribution to baking, it can be hard to narrow it down to just one or two recipes. From its capital come two classic baked goods, the not-pie-but-cake Boston cream pie and the buttery Parker House roll—both of which came from the famed Parker House Hotel. Farther afield, in Whitman, Massachusetts, Ruth Wakefield at the Toll House Inn made the revolutionary decision to incorporate chopped chocolate into her butterscotch nut cookie, creating the first-ever chocolate chip cookie. (See The Chocolate Chip Cookie Connection on page 99.) Speaking of cookies, Massachusetts can also claim the jammy Fig Newton, crunchy Necco Wafer, and graham bread, the precursor to the beloved graham cracker, as sweet inventions to its name. Two things Massachusetts doesn't get enough credit for? Creating two of the best pairings for peanut butter. Bakers should thank Massachusetts for the Concord grape, the secret ingredient to the best grape jelly and thus PB&J, and for Marshmallow Fluff, that spreadable marshmallow magic that leads to the divine Fluffernutter sandwich. We don't know what's in the water up there, but we're guessing it leads to pure sugared genius.



RHODE ISLAND

Tiny but mighty, Rhode Island's influence on American baking stems from its early connection to the colonial molasses trade. Rhode Island was a huge part of the rum business, housing more than 30 distilleries and producing more than 500,000 gallons of rum annually. To make their rum, Rhode Islanders required massive amounts of molasses—all of which came from the labor of enslaved Africans located in the Caribbean and South American colonies. This molasses found its way not just into their distilleries but also their famous rum cakes and baked goods. Molasses was often a frequent accompaniment or ingredient to the most signature of Rhode Island baked goods, the johnnycake—a cornmeal pancake at heart. Rhode Island has two distinct styles of johnnycakes: the thin and crispy Newport johnnycake and the puffy and tender South County johnnycake. There are plenty of arguments in the state about which is the traditional johnnycake recipe, but there is one baked good that most Rhode Islanders can agree on: the Russian Tea Cake. The Russian Tea Cake is a specialty of Italian American bakeries in Providence, Rhode Island. Back in the day, leftover cake was dyed, spiked with rum or almond flavoring, and stuck together with raspberry jam and lemon before being sandwiched between two fresh sponge cake layers and resold as a brand-new treat called Russian Tea Cake. Today, fresh cake is used throughout, creating a technicolor baked good that looks like Jackson Pollock's version of the Italian rainbow cookie.



PENNSYLVANIA

Much like New York, Pennsylvania has welcomed sweet multicultural traditions into its style of baking. The German immigrants who came to Pennsylvania from the 1700s and 1800s, a.k.a. the Pennsylvania Dutch and Amish, helped contribute some of the most iconic baked goods, from the molasses-packed shoofly pie to the whoopie pie. Another one of their quirky contributions is the Pennsylvania Dutch funny cake, a three-layer dessert that defies typification. On top is a spongy vanilla cake, in the middle is a fudgy chocolate filling, and coming in at the bottom is a flaky piecrust. Cake, pie, or trifle, it's a delicious mash-up of all things tasty. In some areas, the Eastern European influence can be seen in the Pittsburgh-style nut roll, a nut-spiraled delicacy that calls to mind the Slovenian *potica*. And don't forget that Hershey's was founded in Pennsylvania, leading to some of the most nostalgic chocolate recipes of all time, from the peanut butter blossom to the classic Hershey's syrup chocolate cake.



NEW JERSEY

Though it's a smaller state than most, New Jersey is one of the top 10 producers of blueberries, cranberries, peaches, and apples, among other things. While the state's fresh produce is top-notch, its baking influence has a strong Italian undercurrent. New Jersey offers some of the best cannoli not found in Italy proper, and its saucy tomato pie is like a chewy pizza with inverted toppings. (The cheese goes on the bread and the sauce covers everything on top.) Diner culture is alive and well in Jersey, so there are still plenty of blue-ribbon pies, cheesecakes, and milkshakes to be found in the Garden State. One of the state's greatest sweets hails from Atlantic City, New Jersey, the city with the iconic boardwalk and neon casinos. Though ice cream and cotton candy are still enjoyed on the boardwalk, no treat feels more fitting than saltwater taffy, the chewy candy wrapped in crinkly wax paper. Legend goes that a storm sent gallons of seawater washing over freshly prepared taffy candy, creating a confection with just the right amount of salty sweetness. While the story may be nothing more than a romantic fable, the candy has endured as a signature sweet to enjoy in this seaside town.



NEW YORK

“Melting pot” doesn’t quite cover the hodgepodge of ethnic and cultural traditions that makes up New York’s cuisine. As one of the main gateways into the US, New York City celebrates numerous immigrant influences, leading to the birth of bagels, American-style pizza, doughnuts, and so much more. One such delicious cross-cultural gift was the black-and-white cookie, a cake-based cookie glazed in white and dark chocolate glazes. One of the first black-and-white cookies can be traced back to Glaser’s Bake Shop, a bakery run by a Bavarian immigrant in the Yorkville neighborhood of Manhattan in New York City. Elsewhere in New York, identical half-moon cookies were also on the rise, quickly being adopted by Jewish and Italian bakeries and communities as well. Suddenly, the black-and-white cookie wasn’t just a Bavarian dessert or a Jewish treat—it was a special cookie to New Yorkers, unifying the people to a place. Not bad for a two-toned cookie.

BLACK-AND-WHITE COOKIES

Makes 11 to 12 cookies

Also called half-moon cookies, these cakey treats have a divinely bright, tender base thanks to sour cream and lemon zest. A mildly sweet Vanilla Glaze goes toe-to-toe with a rich Chocolate Ganache, melding two delicious icings to create one stunning whole.

- $\frac{1}{2}$ cup (113 grams) unsalted butter, room temperature
- $\frac{3}{4}$ cup (150 grams) granulated sugar
- 2 large eggs (100 grams), room temperature
- 2 cups (250 grams) all-purpose flour
- 1 teaspoon (5 grams) baking powder
- $\frac{3}{4}$ teaspoon (2.25 grams) kosher salt
- $\frac{1}{4}$ cup (60 grams) sour cream, room temperature
- $\frac{1}{4}$ cup (60 grams) whole milk, room temperature
- 2 teaspoons (8 grams) vanilla extract
- 1 teaspoon (3 grams) tightly packed lemon zest

Vanilla Glaze (recipe follows)

Chocolate Ganache (recipe follows)

1. Preheat oven to 375°F (190°C). Line 2 rimmed baking pans with parchment paper.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and sugar at medium speed until light and fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition and stopping to scrape sides of bowl.
3. In a medium bowl, whisk together flour, baking powder, and salt. In another medium bowl, whisk together sour cream, milk, vanilla, and lemon zest. With mixer on low speed, gradually add flour mixture to butter mixture alternately with sour cream mixture, beginning and ending with flour mixture, beating just until combined after each addition.
4. Using a ¼-cup spring-loaded scoop, scoop batter, and place 2 inches apart on prepared baking pans. Lightly bang pans on a kitchen towel-lined counter to help batter spread.
5. Bake until edges are lightly golden, about 12 minutes, rotating pans halfway through baking. (See Notes.) (Be careful not to overbake or cookies will dry out.) Let cool on pans for 15 minutes. Remove from pans, and let cool completely on wire racks.
6. Spoon Vanilla Glaze into a squeeze bottle. (See Notes.)
7. Place cooled cookies flat side up. Pipe a line of Vanilla Glaze down center and around edge of half of each cookie, creating a semicircle. Fill in center with glaze, and smooth with an offset spatula. Let stand until dry, about 15 minutes. Carefully pour Chocolate Ganache into a squeeze bottle. Pipe and fill in on opposite side of each cookie with Chocolate Ganache, smoothing with an offset spatula. Let dry completely, about 30 minutes.

Notes: A large round cutter can be used when rotating pans halfway through baking to form the cookies into a more circular shape, if desired. Place cutter around 1 batter round; gently move cutter in a circular motion while making contact with edges of batter until desired shape is reached. Repeat as needed.

If you do not have squeeze bottles, spoon Vanilla Glaze and Chocolate Ganache into separate pastry bags fitted with a ⅛-inch round piping tip.



VANILLA GLAZE

Makes about ½ cup

- 1 cup (120 grams) confectioners' sugar
- 1 tablespoon (21 grams) light corn syrup
- ¼ teaspoon (1 gram) vanilla extract
- 2 to 4 tablespoons (30 to 60 grams) cold heavy whipping cream

1. In medium bowl, stir together confectioners' sugar, corn syrup, and vanilla. Gradually stir in cold cream until mixture is smooth, thick, and falls off a spatula in sections of thick ribbon. Use immediately.

CHOCOLATE GANACHE

Makes about ¾ cup

- 5 ounces (142 grams) 60% cacao bittersweet chocolate, chopped
- ¼ cup (57 grams) unsalted butter

1. In the top of a double boiler, combine chocolate and butter. Cook over simmering water, stirring occasionally, until melted and smooth.

the SOUTH

The states running beneath the Mason-Dixon line are as varied and unique as they come—but each has a special contribution to the world of baking



DELAWARE

Delaware, also known as the *First State*, stretches only 96 miles long and 35 miles wide at its widest side, making it the second smallest state by land area in the US. With peach pie as its state dessert and strawberries as its state fruit, it's safe to say Delaware is all about fruit-forward desserts. Peach-farming served as an integral part of Delaware's agricultural heritage and was introduced to Delaware in colonial times, expanding as an industry in the 19th century. In fact, Delaware was the country's leading producer of peaches for part of the 19th century. At its peak in 1875, it's estimated the state was shipping 6 million baskets to market. All that changed around 1900, when a disease called "peach yellows" struck, decimating the previously plentiful peach crop. By the time a treatment was discovered, it was too late. Today, you can still find orchards in the state, but nothing compared to the acres of orchards that once populated the land.

MARYLAND

Smith Island, home to the state dessert, is Maryland's last inhabited island, reachable only by boat and made up of just a few hundred people on the Chesapeake Bay. When they're not out in the bay catching soft-shell crabs, Smith Islanders spend their time making extremely intricate Smith Island Cakes, consisting of six to 12 thin layers of yellow cake filled with and enrobed in chocolate frosting. Once home to a large population of German immigrants, Baltimore, Maryland, has its fair share of traditional desserts as well. The city still features a handful of long-standing grocery stores and bakeries that sell a distinct local sweet known as smearcase. Derived from the German *schmierkäse* ("to smear" and "cheese"), the word that once used to mean just "cottage cheese" came to represent a rare, custardy cheesecake native to Baltimore. To make a traditional smearcase, a yeasted crust is baked and then filled with a custardy, cheesy filling. After baking, the cheesecake receives a dusting of cinnamon and is ready to eat. Compared to standard American cheesecake, smearcase is slightly lighter and less sugary, with a more cake-like crust. Sold in large, rectangular slabs, the rustic dessert is a true indulgence.



WEST VIRGINIA

A cornerstone of Appalachian cooking has always been resourcefulness, making delicious, hearty dishes from modest ingredients. The Appalachian apple stack cake, popular throughout West Virginia and neighboring states, is no exception. For generations, families and communities came together each fall to cook their annual supply of sorghum molasses. About that same time of year, mountain families dried apples so they would have fruit through the long, cold winter. What came about was a cake made up of layers of sorghum-sweetened cake sandwiched together with a thick, fragrant filling made from dried apples. Another, more savory favorite? The pepperoni roll. First sold by Giuseppe "Joseph" Argiro at the Country Club Bakery in Fairmont, West Virginia, the rolls originated as a lunch option for coal miners in the first half of the 20th century. Consisting of a soft, white, yeast-leavened bread roll often filled with pepperoni and cheese, the roll has become ubiquitous throughout the state.





VIRGINIA

The site of the first permanent English settlement and the home of eight US presidents, Virginia is known as “the birthplace of a nation.” Another American classic to be born in Virginia? Chess pie! While chess pie is a beloved dessert all throughout the South, it first appeared in an 1824 cookbook called *The Virginia Housewife* by Mary Randolph under the title “transparent pudding.” There are quite a few stories surrounding the origin of the name, with some claiming chestnut flour was used in the pie, while others claim that “chess” is the result of someone mishearing a formerly enslaved woman with a Southern accent saying, “just pie.” Generally made up of a traditional piecrust with a custard filling consisting of eggs, milk or buttermilk, flour, sugar, and often vinegar or lemon juice, the pie is known for its delightfully crisp top crust and smooth, creamy center. Although nobody seems to have the whole story behind this comforting classic, we’re lucky to have it just the same.

DISTRICT OF COLUMBIA

Although there isn’t one particular dessert that DC calls its own, there is an iconic inspiration for a lot of DC-based bakers: the cherry blossom. Believe it or not, the cherry trees we know and love today were not always woven through the grounds of DC’s most famous monuments. In 1912, the mayor of Tokyo gifted the capital 3,000 cherry trees as a symbol of the growing friendship between the United States and Japan. Although the iconic cherry trees don’t produce an edible fruit, that hasn’t stopped DC from falling in love with all things cherry. From cherry pie to cherry-filled doughnuts and cupcakes, the cherry itself has become just as beloved as the tree’s beautiful blossoms. And speaking of cupcakes, though the cupcake craze of the early 2000s did not begin in Washington, DC, one could certainly argue that it has continued there. Our nation’s capital is home to several independent cupcake bakeries, including Georgetown Cupcake, a shop that rose to fame all thanks to a reality TV series airing in 2010.





TENNESSEE

The Volunteer State is known for many a dessert and drink but perhaps none more famous than the MoonPie. Made from two graham cracker rounds with a marshmallow filling and chocolate coating, MoonPies were first produced by Chattanooga Bakery in Chattanooga, Tennessee, in 1917. The MoonPie supposedly got its name from a Kentucky coal miner who, when asked by one of the bakery's traveling salesmen what he'd like to eat on his break, said he wanted a snack with graham cracker and marshmallow, requesting one "as big as the moon." Originally sold for a nickel each, they were a favorite of the working class but secured their status as an American classic during and after World War II. Another old classic is the Tennessee Stack Cake, a version of the Appalachian Stack Cake, with cookie like layers softened by a dried apple filling. Possibly even more steeped in tradition is Tennessee whiskey. As Scottish and Irish immigrants moved to the frontier in the late 18th century, they brought years of distilling practices with them, primarily using rye rather than corn. But as whiskey consumption increased nationally, many farmers found that making whiskey from corn yielded greater profits. The temperance and Prohibition movements of the mid-19th and early 20th centuries nearly destroyed the whiskey industry in Tennessee. Jack Daniel's and George Dickel were the only Tennessee whiskey producers to survive this period. Today, the Tennessee whiskey scene is experiencing a complete revitalization, with new distillers popping up around the state.



KENTUCKY

The Kentucky Derby really needs no introduction, seeing as it's one of the most famous horse races in the world (and it's been happening every May since 1875). Commonly referred to as "the most exciting two minutes in sports," the day not only entails horse racing but also a slew of traditions and race festivities all with their own unique food and drink traditions. Among them are the mint julep, endless amounts of Kentucky bourbon, burgoo stew, and, of course, Derby-Pie. Originally created by the Kern family of the Melrose Inn, the pie consists of a chocolate and walnut filling with a pastry crust. Because the pie's original name is trademarked, it's come to be known as Run for the Roses pie, Pegasus pie, and May Day pie as well. Another classic, the bourbon ball, is a slightly less complicated, no-bake dessert that consists of a bourbon and pecan mixture formed into a ball and occasionally dipped in melted chocolate. Best enjoyed after being allowed to set in the freezer, the cool treat is equal parts simple and delicious.



NORTH CAROLINA

The birthplace of the Krispy Kreme doughnut and coined the “First in Flight,” North Carolina is known for its ability to reach new heights. But far before the Krispy Kreme doughnut, there was Moravian sugar cake. A favorite creation of the first European settlers of the Winston-Salem region, the cake is a centuries-old coffee cake made up of sweet yeast dough enriched with mashed potatoes. Folklore maintains that the original Moravian male settlers to the area sought women with big fingers because it meant more buttery sweetness would make it into the nooks and crannies of the cake. Hummingbird cake is another more familiar favorite of the region, with most crediting *Southern Living* magazine as the catalyst behind the cake’s widespread fame. The original submitted recipe came from a reader, Mrs. L.H. Wiggins of Greensboro, North Carolina, and was first published in 1978. Since then, it’s become a staple of Southern celebrations and get-togethers. However, upon further inspection, it’s clear that versions of the cake existed in Jamaica far before Mrs. Wiggins’s recipe made an appearance. As with most American recipes, the cake probably has numerous island nations to thank for its creation and journey into American homes.

SOUTH CAROLINA

When talking about South Carolina, there’s one dessert residents can’t get enough of, and it’s the Ultimate Coconut Cake®. Created by Claire Chapman, the former pastry chef at the Peninsula Grill in Charleston, South Carolina, the cake consists of six layers of golden pound cake slathered with coconut-infused buttercream. The first known recipe for coconut cake appeared in Abby Fisher’s 1881 cookbook *What Mrs. Fisher Knows about Old Southern Cooking*, one of the earliest cookbooks written by a Black author. One of the most important influences on South Carolina lowland cuisine is the Gullah and Geechee community. The benne wafer, a sometimes savory, sometimes sweet cracker, is a direct result of their influence, as the benne seed was an important African ingredient that came with the enslaved Black people. One final favorite of South Carolinians is the Huguenot Torte, a dessert that sits somewhere between pecan pie and a macaroon, with some chopped apples sprinkled in for a bit of fruity fall flavor. The torte’s meringue-like appearance tends to only reinforce the common misconception that it was brought over from France by the Huguenots, or French Protestants, who settled in South Carolina in the 17th century. Instead, it’s likely that the torte is descended from a more recent Midwestern dessert called Ozark pudding that was reformulated and renamed after the Huguenot Tavern, a popular Charleston restaurant.





GEORGIA

Though Georgia is widely revered for its peaches, they're not the only crop this state is known for. In fact, Georgia grows more pecans and peanuts than any other state in the US but ranks third in peach production, behind California and South Carolina. Despite there being many ways to incorporate pecans into your bakes, there is perhaps no dessert that honors the toasted, nutty flavor quite like pecan pie. At its core, pecan pie is a truly American creation, with pecans being the only tree nut native to North America. The word "pecan" is derived from the Algonquin word *pacane*, which translates to "nuts requiring a stone to crack." Native Americans were the first to cultivate and utilize wild pecans and their trees, and it wasn't until the late 19th and early 20th centuries that recipes for pecan pie first started appearing. Among other classic Southern treats, divinity candy is another staple that commonly incorporates pecans. Best described as a nougat-like candy, the sweet, cloudlike confection is commonly enjoyed during the winter holidays.

FLORIDA

Although Key lime pie didn't become Florida's official state pie until 2006, the Florida favorite has been a staple for years. The baker behind the first Key lime pie is still somewhat of a mystery, but the pie was likely influenced by early recipes like magic lemon cream pie and tropical lime chiffon pie, which both became popular around the 1930s. Named after the Key limes found in the Florida Keys, there are now numerous restaurants in Key West, Florida, known for everything from the classic slice to pie slices served on a popsicle stick and dipped in chocolate. You also can't talk about Florida's baking legacy without mentioning the influence of Cuban immigrants. *Pastels* and *pastelitos*—flaky pastries filled with meat, cheese, coconut custard, or guava jam—and *pan Cubano*—the delicious bread behind the famed Cuban sandwich—are beloved by many and particularly popular in the Cuban neighborhoods of Miami and Tampa, Florida.





ALABAMA

In 1898, a woman named Emma Rylander Lane self-published a cookbook called *A Few Good Things to Eat* containing a recipe for Prize Cake. Traditionally made with four layers of white sponge cake, its standout feature was its filling, a rich mixture of egg yolks, sugar, butter, seedless raisins, bourbon, and vanilla extract that signaled it was meant to be enjoyed during the winter holidays. Enrobed in a layer of boiled white frosting, the cake was both iconic and decadent. Although the cake was initially named to commemorate Emma's cake winning first prize at a county fair in Georgia, it quickly took on the name of its maker and became the lane cake we know and love today. As if in testament to the cake's footing in Southern tradition, lane cake even got several mentions in Harper Lee's *To Kill a Mockingbird*. Recently, Alabama proclaimed lane cake as its official state dessert. One thing's for certain, this cake contains enough sugar and bourbon to lift anyone's spirits!

MISSISSIPPI

While Mississippi is home to many popular savory dishes, the state's dessert options are not to be overlooked. Likely the most well-known dessert to come out of the Magnolia State, Mississippi mud pie is a sweet that comes in all shapes and sizes. The name "Mississippi mud pie" is based on the similarly rich chocolate cake that resembles the muddy banks of the Mississippi River. Depending on the baker, Mississippi mud pie typically starts with a chocolate crumb crust, graham cracker crumb crust, or traditional piecrust, which might then be filled with nuts, fudge sauce, chocolate pudding or custard, chocolate cake, and/or brownie batter and topped with whipped cream, ice cream, marshmallow, or even meringue. Two things are certain: it will contain copious amounts of chocolate, and it will be just about the richest thing you ever tasted. One need only take a small slice to get the full picture of this pie's appeal.



BANANAS FOSTER

Makes 2 to 4 servings

In 1951, when the famed Brennan restaurant operation consisted only of Brennan's Vieux Carre on Bourbon Street, Owen Brennan asked his sister Ella and his head chef to come up with a new dessert for a dinner that night honoring Richard Foster and his recent appointment as chairman of the New Orleans Crime Commission. With New Orleans acting as the major port of entry for bananas shipped from Central and South America in the 1950s, it was only natural that they gravitated toward a banana-forward dessert. Sliced bananas were sautéed with butter, brown sugar, and cinnamon and then flambéed with rum and banana liqueur tableside, all served alongside a heaping scoop of vanilla ice cream. In our take, we kept it classic, but added pecans for a toasted nutty crunch to accompany the rich, warmly spiced notes of caramel and fresh fruit.

- $\frac{3}{4}$ cup (165 grams) firmly packed dark brown sugar
 - $\frac{1}{2}$ cup (113 grams) unsalted butter, cubed
 - $\frac{3}{4}$ teaspoon (3 grams) vanilla extract
 - $\frac{1}{2}$ teaspoon (1.5 grams) kosher salt
 - $\frac{1}{2}$ teaspoon (1 gram) ground cinnamon
 - 2 large firm ripe bananas (240 grams), halved lengthwise and crosswise
 - $\frac{1}{4}$ cup (60 grams) spiced rum
 - $\frac{1}{4}$ cup (28 grams) chopped pecans, lightly toasted
- Vanilla Custard Ice Cream (recipe on page 42), to serve

1. In a large skillet, stir together brown sugar, butter, vanilla, salt, and cinnamon; cook over medium-high heat, stirring frequently, until butter is melted and mixture is bubbly. Add bananas, cut side down; reduce heat to medium, and cook until bananas are lightly golden, $\frac{1}{2}$ to 2 minutes per side. Remove from heat; add rum to pan. Using a stick lighter or candle lighter, carefully light sauce. (See Note.) Stir and spoon flaming sauce over bananas until flame is extinguished. Sprinkle with pecans, and serve with Vanilla Custard Ice Cream.

Note: If you don't feel comfortable enough to flambé your bananas, add rum to pan and continue to cook for 1 to 2 minutes.

LOUISIANA

This is a state that knows no bounds when it comes to rich, deeply flavored food, whether you're driving through Cajun Country hankering for homemade favorites like gumbo or a crawfish boil or wandering through the French Quarter for pillowy, confectioners' sugar-laden beignets. Louisiana has a nearly unfair number of desserts it could credibly assert ownership of. There's king cake, a Mardi Gras tradition that crosses somewhere between coffee cake and French pastry, thought to be brought from France to New Orleans, Louisiana, around the 1870s. There are beignets, also brought by French settlers who initially landed at the eastern coast of Canada but were forced to migrate south years later when the British took control of the region. Typically enjoyed for breakfast or a snack, beignets are so popular that they've even been named the official state doughnut of Louisiana. Then there's bananas Foster, a boozy, blazing beauty that got its start at Brennan's in New Orleans, the major port of entry for bananas in the 1950s.



ARKANSAS

If nothing else, Arkansas is certainly varied in its claims to fame. To start, there's Searcy County, the Chocolate Roll Capital of the World. A uniquely Arkansas creation, the chocolate roll consists of a cocoa, butter, and sugar filling rolled into buttery, slightly crisp pastry. Not quite fried pie and not a cinnamon bun, the chocolate roll is a distinct Arkansas tradition. Then there's possum pie. The name "possum pie" may strike disgust in the hearts of many, but rest assured, it doesn't contain any actual possum. One theory behind the unusual name is that the pie is pretending to be something it's not—in this case, hiding a deliciously rich chocolate filling under a layer of whipped cream. Another theory reasons that it's called possum pie because of its similar coloring to its marsupial namesake. Sometimes called chocolate layer pie, chocolate lush, or four-layer delight, the pie starts with a sandy pecan shortbread crust that's then filled with layers of cream cheese, chocolate pudding, and sweetened whipped cream. Truly an unexpected and delicious surprise of a dessert!



OKLAHOMA

If you're a fan of fried hand pies, the Arbuckle Mountains of Oklahoma are calling. Located in the heart of the Arbuckles, Arbuckle Mountain Fried Pies is the can't-miss destination of the region. Handmade, just like her grandmother taught her, the aptly named Fried Pie Lady herself, Nancy Fulton, is the mastermind behind the company's 28 flavors of pie, all flaky, tender, and adequately sized. Nancy still uses her grandmother's tried-and-true recipe, originally developed in 1893 to feed local ranch hands. The winters in the Arbuckle Mountains are cold and unforgiving, and the ranch hands working outside were entirely subject to the elements around them. So, to keep their minds off the misery of the weather and keep their stomachs full, Nancy's grandmother decided to do something special. She started frying hand pies in her home kitchen, perfecting and handing down the recipe to her nine children and other farmers and ranchers who frequently visited. Today, Nancy's fried pie empire has extended as far as Arkansas, Kansas, and Texas, along with eight locations in her home state.

TEXAS

The home of both German chocolate cake and the closely related Texas sheet cake, Texas doesn't mess around when it comes to chocolate cake. These chocolate concoctions are canon to Texas bakers. Both are chocolate cakes covered with a gooey and sweet frosting, but one is baked in layers, while the other is quickly baked and frosted in a single layer with a fudgy icing dotted with pecans. It's commonly believed that German chocolate cake was what inspired Texas bakers to create their famous sheet cake, with the original recipe for German's Chocolate Cake first appearing in a Dallas, Texas, newspaper in 1957. The cake was made with German's Sweet Chocolate, a sweet, dark baking chocolate developed in 1852 by Sam German, hence the original possessive name "German's." In no time at all, nearly everyone in Dallas was baking German chocolate cake. The no-frills sheet cake that followed has gained equal popularity over time and has even become a common fixture on the tables of funeral potlucks held in Texas, earning it the nickname "Texas funeral cake."



the MIDWEST

Also known as the American heartland, the Midwest's grand contribution to the world of baking is all about comfort, from gooey buttery cake to sugary Hoosier pie



INDIANA

Officially, there are no state foods in Indiana, but there is one dessert that pays tribute to its state's namesake: Hoosier pie! Also referred to as sugar cream pie, this dessert's filling is made of just cream, flour or cornstarch, sugar, butter, and vanilla. Relying on only common ingredients, the pie was popular among the Quakers, Shakers, and Amish and potentially dates back as early as the 1800s. When fruits and eggs weren't readily available in cold winter months, sugar cream pie posed the perfect solution. Another classic, sticky date pudding is said to have ties to Indiana's Amish population as well. Like English sticky toffee pudding, the dessert consists of a chewy and rich date-studded cake, often topped with a healthy pour of caramel or butterscotch sauce and a dollop of whipped cream. Variations of the recipe sometimes have you layer chunks of the cake with whipped cream and caramel sauce—like a trifle—and then serve it as a cool summertime treat. Both serve as proof that sometimes the simplest ingredients make the most delicious desserts.



MICHIGAN

Michigan is known for many a baked good and confectionary creation. To start, there's Mackinac Island, known to many as the Fudge Capital of the United States. In fact, the island has built an entire tourist industry around it, with about 10,000 pounds of fudge being produced daily during peak tourism season. On the savory side of things, there's the pasty. When Cornish miners migrated to Michigan's Upper Peninsula in the 1800s, they not only added to the labor force but also the food traditions of the region. The Finnish miners who followed adopted these meat pies as their own, and the pasty became such a large part of the regional culture that there's now a pasty festival held each year during summer and numerous roadside stands selling the savory hand pies. Finally, you couldn't talk about Michigan classics without mentioning Bumpy Cake. Created in the early 1900s by the Sanders Chocolates company in Detroit, Michigan, this rich cake consists of a single layer of chocolate cake adorned with "bumps" of vanilla buttercream covered in a poured chocolate frosting. It's decadent, rich, and a Midwestern favorite for a reason.

BUMPY CAKE

Makes 1 (13x9-inch) cake

Dating back to the early 1900s, Bumpy Cake was created when Fred Sanders Schmidt, owner of Sanders Confectionery in Detroit, was running low on vanilla buttercream and decided to pipe it

onto his chocolate cake instead of spreading it. Made up of a single layer of rich Devil's food cake topped with Vanilla Buttercream bumps and draped in velvety Fudge Frosting, this sweet is every bit iconic as it is delicious.

- $\frac{2}{3}$ cup (150 grams) unsalted butter, softened
- 1 cup (200 grams) granulated sugar
- $\frac{3}{4}$ cup (165 grams) firmly packed dark brown sugar
- 2 large eggs (100 grams), room temperature
- 1 teaspoon (4 grams) vanilla extract
- 2 cups (250 grams) all-purpose flour
- $1\frac{1}{2}$ teaspoons (7.5 grams) baking soda
- $\frac{1}{2}$ teaspoon (1.5 grams) kosher salt
- $\frac{1}{2}$ cup (43 grams) Dutch process cocoa powder
- $\frac{1}{2}$ cup (120 grams) warm water (105°F/41°C to 110°F/43°C)
- 1 teaspoon (2 grams) instant espresso powder
- $\frac{3}{4}$ cup (180 grams) heavy whipping cream, room temperature
- $\frac{1}{4}$ cup (60 grams) sour cream, room temperature

Vanilla Buttercream (recipe follows)

Fudge Frosting (recipe follows), warmed

1. Preheat oven to 350°F (180°C). Spray a 13x9-inch baking pan with baking spray with flour. Line pan with parchment paper, letting excess extend over sides.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and sugars at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition and stopping to scrape sides of bowl. Beat in vanilla.
3. In a medium bowl, whisk together flour, baking soda, and salt. In another medium bowl, whisk together cocoa, $\frac{1}{2}$ cup (120 grams) warm water, and espresso powder until smooth. Add cream and sour cream, and whisk until combined. With mixer on low speed, gradually add flour mixture to butter mixture alternately with cocoa mixture, beginning and ending with flour mixture, beating just until combined after each addition. Pour into prepared pan.
4. Bake until cake springs back when lightly pressed in center and edges begin to pull away from pan, 30 to 35 minutes. Let cool completely in pan.
5. Place Vanilla Buttercream in a pastry bag fitted with a $\frac{5}{8}$ -inch round piping tip (Ateco #808). Pipe buttercream from center edge

of one long side to center of opposite side. Pipe 3 lines, each 1 inch apart, on either side of center line (7 lines total). Freeze until ready to frost.

6. Slowly pour warm Fudge Frosting over buttercream bumps in long even strokes until evenly distributed. If frosting thickens too much, microwave on high in 15-second intervals, stirring between each, until smooth and pourable. Refrigerate for 30 minutes before serving.

VANILLA BUTTERCREAM

Makes about 3 cups

- 1 cup (227 grams) unsalted butter, softened
- $\frac{1}{4}$ teaspoon kosher salt
- 4 cups (480 grams) confectioners' sugar
- 2 tablespoons (30 grams) heavy whipping cream
- $1\frac{1}{2}$ teaspoons (9 grams) vanilla bean paste

1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and salt at medium speed until pale and fluffy. Reduce mixer speed to low, and add confectioners' sugar, $\frac{1}{2}$ cup (60 grams) at a

time, beating until combined and stopping to scrape sides of bowl. Add cream and vanilla bean paste; slowly increase mixer speed to medium-high, beating until frosting is smooth and fluffy, about 1 minute.

FUDGE FROSTING

Makes 2½ cups

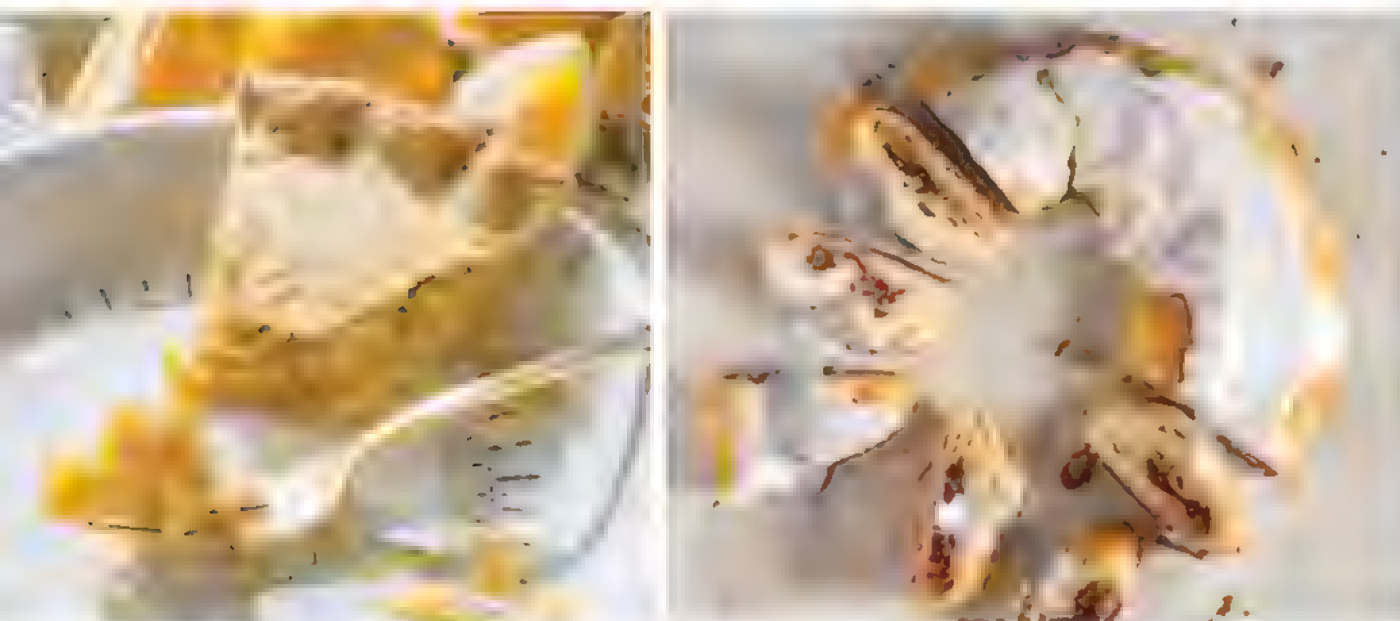
- $\frac{3}{4}$ cup (170 grams) unsalted butter
- $\frac{3}{4}$ cup (65 grams) Dutch process cocoa powder
- $\frac{3}{4}$ cup (180 grams) heavy whipping cream
- 3 tablespoons (63 grams) light corn syrup
- $\frac{1}{2}$ teaspoon (1.5 grams) kosher salt
- $5\frac{3}{4}$ cups (680 grams) confectioners' sugar
- 1 teaspoon (4 grams) vanilla extract

1. In a medium saucepan, combine butter, cocoa, cream, corn syrup, and salt. Bring to a boil over medium heat, and cook until slightly thickened, 2 to 3 minutes. Gradually whisk in confectioners' sugar until sugar is melted and mixture is smooth and glossy, 5 to 10 minutes. Remove from heat, and stir in vanilla. Pour into a large glass liquid-measuring cup. Let cool until warm, about 30 minutes, stirring occasionally. Use immediately.



OHIO

It's no secret that Ohio's most iconic dessert is buckeyes—it's the Buckeye State after all. The story goes that Ohioan Gail Tabor invented the candy in the 1960s when she noticed that her partially dipped confections bore a striking resemblance to buckeye nuts, the poisonous fruit of Ohio's state tree, known for shiny, dark brown shells with lighter brown tops. Like a cross between chocolate peanut butter fudge and peanut butter cups, buckeye candies are made up of a ball of sweet peanut butter dough dipped in melted chocolate that are then allowed to set at room temperature or in the refrigerator before serving. Another Ohioan classic is the citrus-packed lemon Shaker pie. Originally thought up by the Shaker community in the Ohio area, Shaker pie is made up of whole slices of macerated lemons and a rustic, flaky crust. A slightly more complex Ohio staple is the Cleveland cassata cake. The cake consists of layers of light, moist chiffon filled with fresh strawberries and custard, all frosted with a delicate layer of whipped cream. A far stretch from the traditional Italian cassata, which often contains candied citrus fruits, citrus liqueurs, and a glazing of chocolate or almond marzipan, the cake was created in 1920s by the Sicilian immigrant owner of LaPuma Bakery in Chesterfield, Ohio. Traditional or not, it's truly the perfect fruit-forward summer cake.



WISCONSIN

It's really no surprise that America's Dairyland is a baking state. Second only to California in milk production, Wisconsin certainly contributes its fair share of rich, creamy desserts. One of the most iconic is the Original Cream Puff, sold at the Wisconsin State Fair since 1924. Still the most popular food amongst fairgoers, more than 350,000 cream puffs are sold each year within the two-week span of the fair. In 2011, the Wisconsin Baker's Association, the organization behind the Original Cream Puffs bakery and the Original Cream Puffs Pavilion at the Wisconsin State Fair, set the new world record for the largest cream puff ever made. Measuring 38 inches wide and 7½ inches high, the massive cream puff weighed in at a whopping 125.6 pounds. But it's the Kringle that holds the title of Wisconsin's state pastry. The ring-shaped, strudel-like pastry is a Wisconsin icon most celebrated in Racine, Wisconsin, where Danish immigrants first started making the pastry. Now, it's available across the US with fillings ranging from apple cinnamon to cheesecake to praline pecan.



MINNESOTA

The Land of 10,000 Lakes is well-known for its quintessentially Midwestern bakes, drawing considerable influence from the Germans, Swedes, and Norwegians who settled there by the 1880s. For one, it's the home of the Bundt cake. Inspired by the European gugelhupf, Dave and Dotty Dalquist started Nordic Ware, a kitchenware company born in the basement of their home in Minneapolis, Minnesota. Despite the Bundt pan's lackluster launch in the early 1950s, it eventually rose to fame when it helped to produce a prize-winning cake in a national baking contest. Since then, the pan has gained recognition worldwide, with hundreds of uniquely patterned designs and sizes. Swedish limpa bread also found its way to Minnesota through the Swedes who settled there. Originally made from the fermented brewer's wort produced in beer-making, many recipes still flavor the loaves with a combination of orange zest, anise seeds, fennel, and caraway.



ILLINOIS

A large part of Illinois's food culture has been shaped by the immigrant populations that first settled there in the early to mid-1800s. With the second-highest Polish population in the US, it's no wonder that Polish desserts have taken Chicago, Illinois, and the state in general, by storm. *Pączki*, which closely compare to round jelly doughnuts, are a Polish specialty. Made of an enriched dough, the secret to these delicious doughnuts lies in the small addition of grain alcohol to the dough before cooking; as it evaporates, it prevents the absorption of oil into the dough. *Powidła* (stewed plum jam) and wild rose petal jam are traditional fillings, but *pączki* found in Illinois feature a variety of fruit and cream fillings. *Kołaczki*, fruit-filled cookies, are another Polish contribution to the bakery scene in Illinois. Often served around Christmastime, the cookie consists of a cream cheese dough that bakes up buttery and flaky, often filled with fruit, nut, or sweet cheese fillings. They can be round, square, or diamond-shaped, flaky or yeast-risen, and spelled a few different ways, but this classic cookie is the star of holiday celebrations for a reason.

MISSOURI

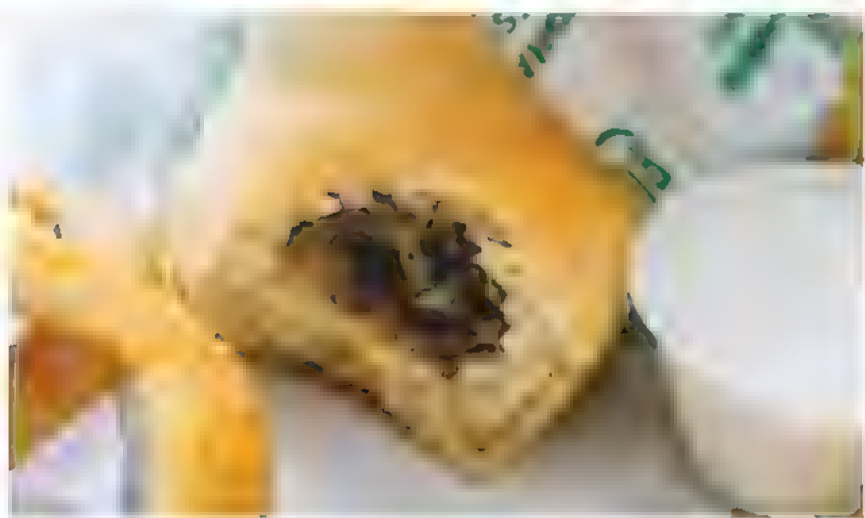
Missouri—and St. Louis specifically—is no stranger to revolutionary sweets. At the famed 1904 St. Louis World's Fair, crisp, caramelized waffle cones, toasty peanut butter, and fine-spun cotton candy (originally called fairy floss) all made their debuts, changing the American food scene as we know it. But despite the city's rich food history, only one dessert dons the city's name: St. Louis gooey butter cake. Similar in texture to a chess pie, the cake consists of a rippled, slightly sunken custard blanketed over a bed of yeasted cake, all covered in a final dusting of confectioners' sugar. A little bit chewy and ever so slightly sticky, the cake is full of rich, buttery flavor. Black walnut cake has also become a favorite, given the black walnut's distinction as the state's tree nut. Compared to the more common English walnut, black walnuts are typically richer, bolder, and more distinct in flavor, making them a beautiful addition to baked goods.





SOUTH DAKOTA

Like much of the Midwest, South Dakota has a fair number of inhabitants of German descent. Introduced by German settlers in the late 1800s, kuchen was officially declared the state dessert of South Dakota in 2000. While *kuchen* literally means just “cake” in German, it means something more specific to residents of the Mount Rushmore State. According to the 2011 South Dakota Legislative Manual, kuchen is “a sweet dough crust filled with custard, which is served plain or studded with fruit, such as prunes, peaches, blueberries and apples.” Similar to tea in England, it was typical of Germans to gather for *kaffee und kuchen* during the day, and it was this tradition that carried kuchen all the way to South Dakota. The dessert can now be found at numerous bakeries throughout South Dakota as well as at the Kuchen Festival held every year in Delmont, South Dakota.



NEBRASKA

The Cornhusker State certainly prides itself on its agricultural prowess, but there’s so much more to Nebraska. For one, there’s the *runza*. Many of the Volga German pioneers settled in either Kansas or Nebraska, at which point their traditional *pirog* met a proverbial fork in the road. The Kansas crowd started calling them *bierocks*, passing down the recipe and solidifying its place in Kansas’ history. In Nebraska, the pastry became a runza. Runzas have the same ingredients but are usually rectangular and can include extra ingredients like cheese. The Brening family who settled near Sutton, Nebraska, brought their bierock recipes with them, with Sarah “Sally” Everett (née Brening) adapting her family’s bierock recipe and giving it its new name. In 1949, Sally opened the first Runza® Drive Inn with her brother Alex Brening in Lincoln, Nebraska. The restaurant eventually franchised and now has locations across the Midwest.

KANSAS

Pfeffernüsse, commonly referred to as peppernut cookies in the US, were brought to Kansas by German Mennonites. Commonly enjoyed around the holidays, the warmly spiced cookies are roughly the size of nuts and often eaten by the handful, which may account for their name. They’re delicious freshly baked and only get more flavorful and fragrant as they’re allowed to sit and age. On the savory side of things, there’s *bierock*. Brought to the United States in the 1870s by Volga German immigrants, bierock is a round, yeast dough pastry pocket often filled with a seasoned mixture of ground beef, cabbage, and onions. According to folklore, the recipe was created as a hearty, portable meal for men working long days out in the fields. Despite traveling thousands of miles from Eastern Europe to eventually make it to Kansas, the tradition of bierock lives on, forever ingrained in Kansas’ food culture.





NORTH DAKOTA

North Dakota, sometimes lovingly referred to as Norse Dakota, is home to a large number of Scandinavian descendants, hence the popularity of a fair number of Nordic desserts in the northern state. Because farmland in Norway was limited, many Norwegian immigrants sought out the fertile farmland of North Dakota in the 1870s. Agriculture is still a prominent source of capital in the state, especially wheat, beans, and honey. In fact, North Dakota is the leading producer of honey and the second-highest producer of wheat in the United States. One of North Dakota's favorite uses for all that wheat? *Krumkake*. Despite its name's resemblance to crumb cake, the dessert is actually a thin, rolled-up Norwegian cookie, resembling something between an Italian *pizzelle* and a waffle cone. Cooked using an iron and often embossed with a design, the cookies are pressed and then rolled while still hot before serving. Another thin Norwegian favorite is the *lefse*, which can be prepared in both a sweet and savory context. Residents of Fargo, North Dakota, celebrate the Norwegian flatbread during the Lutefisk and Lefse Festival in August each year but also serve it as a common side to warm winter meals. Clearly, North Dakota truly earned its nickname.

IOWA

Dutch letters—rolled pastries made with *banket*, a sweet pastry filled with almond paste—were introduced to the United States by Dutch immigrants in Pella, Iowa, which was founded by Dutch religious refugees in 1845. Known in Dutch as *banketstaaf*, *banketletter*, *boterletter*, or *letterbanket*, the pastry is often formed into the initial of families' surnames or the letter S. The S shape is meant to represent the holiday Sinterklaasavond, or Saint Nicholas's Eve, celebrated on December 5 in the Netherlands. In Iowa, the letters are commonly made around the holiday season as well as for Pella's annual Tulip Time Festival in May. We also couldn't talk about Iowa without mentioning scotcheroos. Made of chocolate, butterscotch, peanut butter, and crisp rice cereal, these quick, no-bake bars are a Midwest mainstay. Originally printed on Rice Krispies boxes in the mid-1960s, the recipe has become a staple of Midwest get-togethers, along with other cereal-centered snacks like Special K bars and the beloved Chex- or Crispix-filled puppy chow.



the WEST

Representing the Wild West, these states capture the spirit and flavors of the Indigenous, pioneer, and immigrant communities who call the West home



NEW MEXICO

An intoxicating blend of Native American (Pueblo), Hispanic, and specifically Mexican influences, New Mexico's cuisine is a unique celebration of spice. Take the state dessert, biscochitos. First made by Spanish colonists, biscochitos were made with lard and defined by their spice blend of cinnamon and anise. Hatch green chiles, grown in the Hatch Valley of New Mexico, are another spicy ingredient that stars in many a baked good. The pepper can be found in obvious candidates like cornbread but also in the New Mexican take on apple pie. The Land of Enchantment doesn't trade on sweet heat alone. Pine nuts from its famed piñon trees star in many New Mexican desserts, eaten by the indigenous and Mexican people long before the territory was ever a US state. You can find piñons in cookies, granola, cake, and their classic pine nut brittle. Hispanic dishes like *arroz dulce*, a decadent rice pudding, and flan, a classic creamy custard, are also common New Mexican desserts. Either way, New Mexican baking is all about being bold, never bland.

COLORADO

Bakers living in Colorado often must work under mile-high conditions, adjusting their recipes for high-altitude baking, from their cakes to their breads. Even under this pressure, Colorado boasts a stellar baking scene. One claim to fame is the Denver chocolate sheet cake. First printed in a Denver Junior League cookbook, this decadent sheet cake is like Texas sheet cake but twice as tall, receiving lofty height from a combination of baking soda and buttermilk. Speaking of baking soda, one of the largest baking soda mines in North American is near Grand Junction, Colorado—proving that there's plenty of natural resources for the baker in the Rocky Mountain State. Another beloved natural resource is the famous Palisade peach, which is extra juicy and sweet thanks to long summer days accompanied by cool summer nights. During the summer, roadside stalls offer these gorgeous peaches by the pound, and local restaurants and home bakers pack them into their favorite peach pie recipes.



WYOMING

Wild and wonderful, Wyoming calls to mind a land still overrun with bison and broncos and plenty of cowboys to wrangle them. With the state's pioneering and cattle-rousting history, much of Wyoming's baking tradition began in a Dutch oven nestled on a bed of hot coals. Rustic huckleberry cobblers, apple crisps, and piping hot spoon bread would be ladled out and shared after a long day's work. In this rough-and-ready tradition falls the Wyoming cowboy cookie. Packed with coconut, oats, chocolate chips, and pecans, these cookies are hearty enough to satisfy the appetite of a cowboy. On the savory side of things, Wyoming has a penchant for soda bread and biscuits, easy and tasty staples to produce with minimal ingredients. All in all, Wyoming is a great state for the comfort side of baking, from kitchen sink cookies like the cowboy cookies to still-bubbling fruit and crumble delights like apple cobbler.



MONTANA

Montana is Big Sky Country, where huckleberries, chokeberries, and flathead cherries grow under an endless wave of blue sky. Flathead cherries are a prized berry for Montanan bakers, starring in their sweet summer dishes. Chokeberries, the sweet-tart product of a common berry shrub, find their way into syrups to accompany a classic breakfast of pancakes or waffles. But above all other berries is the huckleberry, which makes it way into anything Montanans can fit it in, from flaky huckleberry turnovers to purple-hued huckleberry sweet rolls. Beyond its natural bounty of berries, Montana is a veritable breadbasket. In the eastern portion of the state, vast wheat fields produce premium high-protein flour that's currently powering a burgeoning artisan bread movement. Classic bread recipes that you can find in a Montana breadbox are honey wheat bread, a homesteader favorite, and Montana Russian black bread, a roll brimming with dark beer, molasses, caraway seeds, and coffee.



ARIZONA

With its proximity to the Mexican border and high Mexican American population, Arizona can reap the benefits of some of the best sweet dishes from the Mexican repertoire. Tres leches cake, conchas, and flan are all common sights at Arizona bakeries, but nothing quite eclipses the love for sopaipillas. The state dessert of Arizona, this type of sopaipilla is known for the delicate hollow interior and cinnamon-sugar coating. Another fried classic that you'll find in Arizona is the Native American (Navajo) fry bread. Often found at roadside stalls near reservations, this fried dish has a sobering history. When the US government forced the Navajo to relocate from their Arizona homeland to a reservation in New Mexico in 1864, the government gave them rations of flour, sugar, salt, and lard to eat on their 300-mile journey. They turned these four ingredients into a kind of comfort food that's ubiquitous across Native American tribes. A celebration of their resilience as well as an honest reminder of their suffering, fry bread is a crucial piece of American history.

SOPAIPILLAS

Makes 16 sopaipillas

Resembling sweet, puffed pillows, sopaipillas are a deep-fried dessert that recalls Arizona's Hispanic heritage. Tossed in crunchy cinnamon sugar and drizzled with honey, it's a simple dessert that still delivers delightful texture and flavor.

- 2 cups (250 grams) all-purpose flour
- 1 teaspoon (5 grams) baking powder
- 1 teaspoon (3 grams) kosher salt
- 2 tablespoons (28 grams) unsalted butter, softened
- $\frac{3}{4}$ cup (180 grams) warm milk (105°F/41°C to 110°F/43°C)

Vegetable oil, for frying

- $\frac{1}{2}$ cup (100 grams) granulated sugar
- $\frac{1}{2}$ teaspoon (1 gram) ground cinnamon
- Clover honey, to serve

1. In a large bowl, whisk together flour, baking powder, and salt. Using a pastry blender or 2 forks, cut in butter until pieces are pea-size. Gradually add warm milk, stirring with a fork until a rough dough forms and no dry, crumbly spots remain. (If you don't use all the milk, that is OK.)
2. Turn out dough onto a lightly floured surface, and knead until elastic, 4 to 5 minutes. Shape dough into a ball, and place in a clean bowl. Cover and let stand at room temperature for 20 minutes.
3. In a medium Dutch oven, pour oil to a depth of 2 inches, and heat over medium heat until a deep-fry thermometer

registers 350°F (180°C). Line a rimmed baking sheet with paper towels.

4. Divide dough into 4 portions (about 108 grams each), and shape into balls. Roll 1 dough ball into a 6-inch circle. (Keep remaining dough covered to prevent it from drying out.) Cut circle into quarters. Repeat with remaining dough.
5. In a small bowl, whisk together sugar and cinnamon.

6. Fry dough, 4 pieces at a time, until lightly golden brown, $\frac{1}{2}$ to 2 minutes per side. Let drain on prepared pan, and let cool for 5 minutes. Toss in cinnamon sugar, and serve immediately with honey.





IDAHO

Although many think of potatoes when they think of Idaho, it's what's found much deeper in the ground that makes Idaho the Gem State. That being said, Americans love their spuds, and Idaho's rich, volcanic soil and mild climate make it the ideal place to grow the perfect potato. The potato has even been named Idaho's state vegetable. It was only a matter of time before potatoes found their way into the state's bakes. Potato cakes, doughnuts, and bread all receive a little added texture and moisture from mashed potatoes. There's even the Idaho Spud Bar, a candy bar made up of a soft, cocoa-flavored marshmallow center blanketed in a dark chocolate coating and then sprinkled with coconut. First manufactured in 1918, the candy earns its name in appearance only, as no actual potatoes are found in the candy's ingredient list. Idahoans are also quite fond of huckleberries, the official state fruit. For that reason, huckleberry pie has become another staple of Idaho desserts. Unlike the closely related blueberry, huckleberries remain undomesticated, meaning that every huckleberry harvested is grown in the wild, making huckleberry pie a true labor of love.

OREGON

There are few berries more revered than the marionberry in Oregon. They're in season for only about one month out of the year and only grown in Oregon, making them all the more coveted. The marionberry was first developed by the USDA Agricultural Research Service at Oregon State University in Corvallis, Oregon. Bred as a mix between the small, flavorful Chehalem berry and the larger, better-producing olallieberry, the fruit is often described as rich and earthy in flavor, balancing between sweet and tart. The initial cross occurred in 1945, and the berry was eventually released to the public in 1956 under the name Marion, after the county where it was tested extensively. Oregon produces anywhere from 28 to 33 million pounds of marionberries each year, making it the most common blackberry in the state and accounting for more than half of Oregon's entire blackberry crop. For that reason, marionberry pie has quickly become a celebratory symbol of sweet Oregon summers. Prepared in a traditional piecrust and best served with a scoop of vanilla ice cream, this pie became popular for a reason.



WASHINGTON

Washington State currently produces more than half of the United States' domestically grown apples and has been the leading apple-growing state since the early 1920s. With that comes the inevitable popularity of apple pie and apple crisp. But we can also thank Washington for the Dutch baby pancake. Introduced in the early 1900s at Manca's Cafe, a family-run restaurant that was located in Seattle, Washington, the Dutch baby is thought to be a close relative to the popover and Yorkshire pudding. Generally served with fresh-squeezed lemon, butter, and confectioners' sugar, fruit toppings, or syrup, the dish has become a national treasure thanks to restaurants like Oregon-based chain The Original Pancake House, which was no doubt inspired by its neighboring state. Washington has also taken influence from British Columbia to the north, with Nanaimo bars growing in popularity not only in Washington State but also across the country thanks to Seattle-based Starbucks offering Nanaimo bars as a seasonal treat.



UTAH

While JELL-O may be a beloved childhood dessert, first made in New York and now manufactured by Kraft/General Foods in Delaware, Utah is the only state to claim it as its state snack. In fact, the people of Utah consume more JELL-O per capita than any other state in the US. Utah scones are another strange but somehow familiar favorite of the state. Unlike a typical English scone, the Utah scone is fried and often covered in sweet honey butter, a nod to the Beehive State's famed local honey production. Although nobody knows exactly where the Utah scone got its start, it seems safe to assume that the sopaipillas and fry bread found throughout the neighboring Southwest states might've had some influence. Finally, we couldn't talk about Utah without mentioning pickle pie. The brainchild of late chef Cula Ekker, the pies at Sunglow Restaurant and Motel in Bicknell, Utah, have become known for their unconventional flavors. The pie starts with a base of ground sweet pickles, which get incorporated into a custard-like filling. Baked in a classic piecrust and served with whipped cream, this is one you'll have to see to believe.

NEVADA

Receiving Hispanic and Native American influence from its southern border states and a strong Mormon influence from its northern border states, Nevada can have both Mormon JELL-O salad and Mexican wedding cookies on its dessert spread. It makes sense, considering that Nevada is home to Las Vegas, a pioneering city behind the buffet, where a little bit of everything is served. Las Vegas has become a renowned pastry city, where dessert can hail from any kind of culture as long as it's outlandishly delicious, from Tao Asian Bistro's giant mousse-filled fortune cookie to the Strip House's mesmerizing 24-layer chocolate cake. One final grand influence on Nevadan baking is the Basque community. Immigrants from the Basque region of Spain and France traveled to Nevada during the 1850s gold rush, bringing with them their flavorful cuisine. This explains why Nevada's state dessert is the custardy gâteau Basque. Made plain or with cherry preserves, these homey slices of custard-filled cake represent a taste of the home the Basque people gave up for the land of opportunity.

CALIFORNIA

Tackling everything that California has brought to baking can be quite the endeavor. The state is fertile ground for some of our favorite produce, like figs, citrus, plums, and dates. Having access to such produce has led to some inspired sweet inventions, from the caramelly date shakes of Palm Springs, California, to the sweet-tart Brown Derby Grapefruit Cake of Los Angeles. Another beloved Californian invention is the chiffon cake, the signature recipe of Harry Baker, an insurance salesman turned pastry chef who kept the original recipe secret for more than 20 years. A sponge cake made with whipped egg whites, ribboned egg yolks, and vegetable oil, the cake was naturally paired with bright California citrus, from orange to lemon. California can also claim rich food traditions from its Asian and Latinx populations. In San Francisco, California, the fortune cookie was adapted and popularized to become a cultural juggernaut in Asian restaurant fare. Traveling farther south to Los Angeles, you'll find one of the best-tasting entries into the realm of doughnuts: the buttermilk bar. Rectangular in shape and dipped in a divine buttermilk glaze, the buttermilk bar doughnut is one of the California desserts we're most thankful for.

CITRUS CHIFFON CAKE

Makes 1 (10-inch) cake

First dreamed up by Californian Harry Baker, chiffon cake is famous for its lighter-than-air texture. This fluffy base works wonderfully with a kiss of citrus, like lemon, lime, or orange. We opted to use all three, giving this cake a decidedly sunny disposition.

- 1½ cups (300 grams) granulated sugar, divided
- 1 tablespoon (12 grams) tightly packed orange zest
- 1 tablespoon (5 grams) packed lemon zest
- 2 teaspoons (3 grams) packed lime zest
- 2¼ cups (281 grams) unbleached cake flour
- 1 tablespoon (15 grams) baking powder
- 1 teaspoon (3 grams) kosher salt
- 7 large eggs (350 grams), separated and room temperature



- ½ cup (112 grams) vegetable oil
- ½ cup (120 grams) fresh orange juice
- ¼ cup (60 grams) fresh lemon juice
- 1 teaspoon (4 grams) vanilla extract
- ½ teaspoon (2 grams) cream of tartar
- Citrus Glaze (recipe follows)

1. Preheat oven to 350°F (180°C).
2. In a large bowl, stir together 1 cup (200 grams) sugar and zests until well combined. Whisk in flour, baking powder, and salt.
3. In the bowl of a stand mixer fitted with the whisk attachment, beat egg yolks at medium-high speed until doubled in volume, about 3 minutes. Reduce mixer speed to medium, and add oil in a slow, steady stream, beating until combined. Reduce mixer speed to low, and add orange juice, lemon juice, and vanilla, beating until combined. Transfer to another large bowl.
4. Clean bowl of stand mixer and whisk attachment. Using the whisk attachment, beat egg whites and cream of tartar at medium speed until soft peaks form, about 2 minutes. With mixer on low speed, add remaining ½ cup (100 grams) sugar in a slow, steady stream, beating until combined. Increase mixer speed to medium-high, and beat until medium-soft peaks form, about 2 minutes.
5. Using a balloon whisk, gradually fold flour mixture into egg yolk mixture until combined. Fold egg white mixture into egg

yolk mixture in three additions. Pour batter into a 10-inch removable-bottom tube pan. Gently run a knife through batter to release any air bubbles.

6. Bake until golden brown and a wooden pick inserted near center comes out clean, about 55 minutes. Immediately invert pan (onto a bottle if needed; see Note), and let cool completely.

7. Using an offset spatula, loosen cake from sides and bottom of pan. Remove from pan, and transfer to a cake plate. Spoon Citrus Glaze on top of cake, letting glaze run down sides.

Note: If your pan doesn't have prongs to support it, rest it on the narrow neck of a full glass bottle, like a wine bottle. You turn the pan upside down to ensure that your freshly baked cake doesn't sink when cooling.

CITRUS GLAZE

Makes about 1½ cups

- 2 cups (240 grams) confectioners' sugar
- 2 tablespoons (30 grams) fresh orange juice
- 1 tablespoon (15 grams) fresh lemon juice

1. In a medium bowl, whisk together all ingredients until smooth. Use immediately.

the NONCONTIGUOUS STATES

From the islands of Hawaii to the snowy peaks of Alaska, these final two states may not touch others but have welcomed numerous outside influences to create signature baking styles



ALASKA

Featuring Indigenous, Russian, and Asian foodways, the Alaskan baking scene is bound by one distinctive thread: a shared attitude of resilience. The rustic and hardy sourdough bread and simple, delicious flapjacks, two holdovers from the gold rush era, are perfect representations of this resilience. Romanoff bread pudding, a Russian classic, is also a frugal and filling dessert. Plus, it makes use of precious and mind-blowingly sweet Alaskan strawberries. However, no other baked good captures the identity of Alaska quite like Baked Alaska. One of the most famous half-baked desserts, the Baked Alaska was actually created in New York. In 1867, the head chef at the illustrious Delmonico's restaurant designed a new cake to celebrate the United States' purchase of Alaska from the Russians. Still, Alaska accepts this dessert as its own, offering it in restaurants as true regional fare.

HAWAIIAN ROLLS

Makes 15 rolls

From the lava rock-fashioned fornos of the 1800s to the industrial ovens of today, these iconic bread rolls continue to enchant all who taste them. Our recipe keeps it simple and sweet, celebrating the pineapple juice-packed original in all its beauty.

- 2 tablespoons (30 grams) warm water (110°F/43°C to 115°F/46°C)
- 1 tablespoon (9 grams) active dry yeast
- $\frac{1}{2}$ cup (73 grams) plus $\frac{1}{4}$ teaspoon (1.25 grams) firmly packed dark brown sugar, divided
- $\frac{3}{4}$ cup (180 grams) canned pineapple juice, room temperature
- $\frac{1}{4}$ cup (57 grams) unsalted butter, melted and cooled slightly
- 3 large eggs (150 grams), room temperature and divided
- 1 large egg yolk (19 grams), room temperature
- 1 teaspoon (4 grams) vanilla extract
- $4\frac{1}{4}$ cups (531 grams) all-purpose flour
- 1 tablespoon (9 grams) kosher salt
- 1 tablespoon (15 grams) water, room temperature
- $\frac{1}{4}$ cup (85 grams) clover honey
- 1 tablespoon (14 grams) unsalted butter

1. In the bowl of a stand mixer, whisk together 2 tablespoons (30 grams) warm water, yeast, and $\frac{1}{4}$ teaspoon (1.25 grams) brown sugar. Let stand until foamy, about 10 minutes.

2. Add pineapple juice, melted butter, 2 eggs (100 grams), egg yolk, vanilla,



HAWAII

From golden butter mochi to sugar-crusted malasadas, the local Hawaiian baking scene is a delicious convergence of culinary influences, offering a unique taste of paradise. The gelatinous rice flour-based mochi squares represent Asia's sweet influence, while the malasadas represent the Portuguese. In the late 19th century, Portuguese immigrants came to work the sugar plantations, bringing their families and culture to take root in their new Hawaiian home. These Portuguese transplants brought *pão doce*, a sweet bread that's rich in sugar and eggs but light as a feather. To recreate the authentic sweet buns of their homeland, they used what was familiar—volcanic rock—to build a stone oven known as a *forno*, powered by something that was new—kiawe, a Hawaiian-grown mesquite tree that burns low and slow. From *pão doce* sprung two delicious creations: Hawaiian buns (*pão doce* but sweetened with pineapple juice) and malasadas, the classic Portuguese doughnut. Beyond that, tropical produce has led to equally tropical desserts, like passion fruit (*liliko'i*) pie and guava chiffon cake.

and remaining $\frac{1}{3}$ cup (73 grams) brown sugar to yeast mixture; using the paddle attachment, beat at medium-low speed until well combined, stopping to scrape sides of bowl. With mixer on low speed, gradually add flour and salt, beating just until combined and stopping to scrape sides of bowl. Beat for 2 minutes. (Dough will still be quite rough.)

3. Switch to the dough hook attachment. Beat at low speed until dough is elastic and relatively smooth, 5 to 8 minutes, stopping to scrape sides of bowl and dough hook. (Dough will still stick to sides of bowl and should pass the windowpane test; see Note.)

4. Spray a large bowl with cooking spray. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free

place (75°F/24°C) until doubled in size, 1 to 2 hours.

5. Lightly spray a 13x9-inch baking pan with cooking spray. Line pan with parchment paper, letting excess extend over sides of pan.

6. Punch down dough; cover and let stand for 10 minutes. Divide into 15 portions (about 64 grams each). On a clean surface, roll portions into balls, and place, evenly spaced, in prepared pan. Cover and let rise in a warm, draft-free place (75°F/24°C) until nearly doubled in size and dough holds an indentation when poked, 1 to 1½ hours.

7. Preheat oven to 350°F (180°C).

8. In a small bowl, whisk together 1 tablespoon (15 grams) room temperature water and remaining 1 egg (50 grams); gently brush rolls with egg wash.

9. Bake until golden brown, 20 to 25 minutes, loosely covering with foil during final 3 to 5 minutes of baking to prevent excess browning.

10. In a small microwave-safe bowl, combine honey and butter. Heat on high in 10-second intervals, stirring between each, until butter is melted and mixture is smooth. Brush rolls with honey glaze. Serve warm.

Note: To use the windowpane test to check dough for proper gluten development, lightly flour hands and pinch off (don't tear) a small piece of dough. Slowly pull the dough out from the center. If the dough is ready, you will be able to stretch it until it's thin and translucent like a windowpane. If the dough tears, it's not quite ready. Beat for 1 minute, and test again. 📖



4 WAYS WITH **PB&J**

THERE'S HARDLY A PAIRING MORE AMERICAN THAN PEANUT BUTTER AND JELLY. WE TOOK THIS DARING DUO BEYOND THE SIMPLE SANDWICH TO CREATE FOUR IRRESISTIBLE BAKES. SO, WHETHER YOU'RE TEAM STRAWBERRY OR GRAPE, CRUNCHY OR CREAMY, EACH OF THESE RECIPES IS SURE TO SATISFY.



PHOTOGRAPHY BY JIM BATHIE
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LAURA CRANDALL AND TRICIA MANZANERO STUEDEMAN
FOOD STYLING BY KATIE MOON DICKERSON
STYLING BY MARY BETH JONES

PB&J SCONES

Makes 6 scones

Whether served for breakfast, brunch, or afternoon snack, these scones will add a touch of whimsy to any occasion. The tender peanut butter-flavored scones are filled with a layer of homemade strawberry jam before being baked and then drizzled with a delectably sweet Peanut Butter Glaze. They'll evoke only the fondest memories of childhood picnics and packed lunches.

- ½ cup (113 grams) unsalted butter, cubed**
- 1½ cups (188 grams) all-purpose flour**
- ½ cup (53 grams) lightly packed peanut butter powder***
- 2 tablespoons (24 grams) granulated sugar**
- 2 teaspoons (10 grams) baking powder**
- 1¼ teaspoons (3.75 grams) kosher salt**
- ¾ cup (160 grams) cold heavy whipping cream**
- ¼ cup (60 grams) cold sour cream**
- Thick Strawberry Jam (recipe follows)**
- 1 large egg (50 grams), lightly beaten**
- Peanut Butter Glaze (recipe follows)**

1. Freeze butter until firm, 10 to 20 minutes.
2. In a large bowl, whisk together flour, peanut butter powder, sugar, baking powder, and salt. Using a pastry blender or 2 forks, cut in frozen butter until pieces are pea-size.
3. In a small bowl, whisk together cold cream and cold sour cream. Using a fork, gradually stir cream mixture into flour mixture until dry ingredients are moistened. (It's OK if dough is crumbly or shaggy in parts.)
4. Turn out dough onto a clean surface; gently knead or fold 8 to 11 times just to bring dough together. Shape into a rough 5-inch square. Wrap in plastic wrap, and freeze for 10 minutes.
5. On a lightly floured surface, roll or pat dough into a rough 12x5-inch rectangle, lightly flouring rolling pin as needed; fold into thirds like a letter. (Dough may start out crumbly but will come together with each fold.) Rotate dough 90 degrees; repeat rolling and folding process. Wrap in plastic wrap, and freeze for 15 minutes.
6. On a lightly floured surface, roll dough into a 12x5-inch rectangle, lightly flouring

rolling pin as needed; fold into thirds like a letter. Roll into an 8x4-inch rectangle; divide into 2 (4-inch) squares. (For best accuracy, divide dough by weight.) Wrap in plastic wrap, and freeze for 15 minutes.

7. Working with one half at a time, preshape dough into a rough circle; roll or pat into a 8- to 8½-inch round (about a scant ¼ inch thick). Wrap in plastic wrap, and freeze dough circle. Repeat with remaining dough.

8. Line a baking sheet with parchment paper.

9. Dollop and spread Thick Strawberry Jam evenly over 1 dough circle, leaving a ¾- to 1-inch border around edges. Brush border with egg. Top with remaining dough round; pinch together edges, and tuck underneath disk. Pinch closed any seams in bottom and sides of disk; shape into a 7½-inch round (about ¾ inch thick). Using a serrated knife, cut dough into 6 wedges, wiping blade between cuts. Place at least 2 inches apart on prepared pan. Freeze until firm, 30 to 40 minutes.

10. Preheat oven to 350°F (180°C).

11. Place a second baking sheet underneath pan with scones. (See Note.) Brush tops of scones with egg.

12. Bake until golden brown, a wooden pick inserted in center comes out clean, and an instant-read thermometer inserted in center registers 200°F (93°C) to 205°F (96°C), 22 to 30 minutes, loosely covering with foil during final 5 minutes of baking to prevent excess browning. Carefully remove from pan, and let cool on a wire rack for 25 minutes. Serve warm, or let cool completely. Drizzle with Peanut Butter Glaze before serving.

**We used PB2 Original Powdered Peanut Butter, available at grocery stores and online at [amazon.com](https://www.amazon.com).*

Note: Double-panning slows heat conduction, allowing the bottoms of our scones to maintain a beautiful golden-brown color.

THICK STRAWBERRY JAM

Makes about ¼ cup

- 5 ounces (142 grams) halved trimmed fresh strawberries (quartered if large) (about 1 cup)**

- 6 tablespoons (72 grams) granulated sugar**
- 1 tablespoon (15 grams) fresh lemon juice**

1. In a small saucepan, stir together all ingredients. Bring to a boil over medium-high heat. Cook, stirring frequently, for 5 minutes. Reduce heat to medium, and cook, stirring frequently and mashing berries, until mixture thickens, starts to bunch in pan, and falls off a spatula in thick, jellied clumps, 15 to 20 minutes. (See PRO TIP.) (Stovetops vary; adjust heat as needed to prevent jam from burning.) Remove from heat; transfer to a small bowl, and let cool completely before using. (Jam will set up very thick, almost like fruit leather. If it becomes too thick to spread on scones, gently microwave on high in 10-second intervals, stirring between each, until it is smooth enough to spread.)

PRO TIP

The strawberry jam in our scones is much thicker than your average store-bought jam. Much of the water is cooked out to ensure it stays in a firm layer in our scones during baking and doesn't ooze out. If you are worried about the consistency of your jam, measure your yield. If you come in at ½ cup, you should cook your jam for a little longer—until you get to about that ¼ cup sweet spot.

PEANUT BUTTER GLAZE

Makes about ¾ cup

- 1¼ cups (150 grams) confectioners' sugar, sifted**
- ¼ cup (60 grams) heavy whipping cream**
- 3 tablespoons (20 grams) peanut butter powder**
- ¼ teaspoon kosher salt**
- 2 tablespoons (30 grams) water**

1. In a medium bowl, stir together confectioners' sugar, cream, peanut butter powder, and salt. Gradually stir in 2 tablespoons (30 grams) water until desired consistency is reached. Use immediately.





SUGARED PEANUT BUTTER-JAM CAKE

Makes 1 (8-inch) cake

As if this cake's glittery sugar coating and swoops of luscious Peanut Butter Frosting weren't enough to draw you in, it also contains a sweet surprise of bright red Raspberry Filling baked into the center of the cake. Make this one for family and friends and watch as faces fill with nostalgic delight.

Cake:

- ½ cup (113 grams) unsalted butter, softened
- 6 tablespoons (96 grams) creamy peanut butter*
- ¼ cup (50 grams) granulated sugar
- ¼ cup (55 grams) firmly packed light brown sugar
- 1 large egg (50 grams), room temperature
- 1 large egg yolk (19 grams), room temperature
- 1¼ cups (156 grams) all-purpose flour
- 1¼ teaspoons (6.25 grams) baking powder
- 1 teaspoon (3 grams) kosher salt
- ⅓ cup (80 grams) water
- ¼ cup (60 grams) sour cream, room temperature
- 1 tablespoon (14 grams) vegetable oil
- 1½ teaspoons (6 grams) vanilla extract
- Raspberry Filling (recipe follows)

Topping:

- ¼ cup (50 grams) granulated sugar
- ¼ teaspoon kosher salt
- 1 tablespoon (14 grams) unsalted butter, melted

Peanut Butter Frosting (recipe follows)

1. Preheat oven to 350°F (180°C). Spray an 8-inch round cake pan with baking spray with flour. Line bottom of pan with parchment paper.
2. For cake: In the bowl of a stand mixer fitted with the paddle attachment, beat butter, peanut butter, granulated sugar, and brown sugar at medium speed until creamy, about 2 minutes, stopping to scrape sides of bowl. Add egg and egg yolk, one at a time, beating until combined after each addition.

3. In a medium bowl, whisk together flour, baking powder, and salt. In a small bowl, whisk together ⅓ cup (80 grams) water, sour cream, oil, and vanilla. With mixer on low speed, gradually add flour mixture to butter mixture alternately with sour cream mixture, beginning and ending with flour mixture, beating just until combined after each addition and stopping to scrape sides of bowl. Spoon 1½ cups (about 322 grams) batter into prepared pan, smoothing into an even layer. Tap pan on a kitchen towel-lined counter several times to settle batter and release any air bubbles. Spoon remaining batter into a pastry bag; cut a ½-inch opening in tip. Pipe a ring of batter around inside edge of pan. Using an offset spatula, smooth seam between bottom layer and piped ring to prevent filling from escaping. Dollop and spread Raspberry Filling into an even layer within ring. (See Notes.) Pipe remaining batter on top of filling; gently smooth into an even layer with a small offset spatula.

4. Bake until golden brown, a wooden pick inserted in center comes out clean, and an instant-read thermometer inserted in center registers 200°F (93°C), 40 to 45 minutes, loosely covering with foil during final 10 minutes of baking to prevent excess browning. Let cool in pan for 10 minutes. Remove from pan, and let cool completely on a wire rack. (See Notes.)

5. For topping: In a small bowl, stir together granulated sugar and salt. Brush top and sides of cooled cake with melted butter. Sprinkle top with sugar mixture, and press into sides of cake. Spoon and spread Peanut Butter Frosting on top of cake as desired. Serve immediately, or refrigerate for 15 to 20 minutes for cleanest slices.

**We used JIF Creamy Peanut Butter.*

Notes: *Once cool, the Raspberry Filling will be more liquid than your typical jam, with a consistency somewhere between that of nectar and honey. This allows it to spread nice and evenly over the batter.*

Due to this cake's wet filling, the center may dip slightly once cooled.

For a slightly less sweet variation, skip the butter and sugar coating and just swoop on the Peanut Butter Frosting.

RASPBERRY FILLING

Makes about ⅔ cup

- 8 ounces (226 grams) fresh raspberries (about 1½ cups packed)
- 1 cup (200 grams) granulated sugar
- 1 tablespoon (15 grams) fresh lemon juice

1. In a medium saucepan, stir together all ingredients. Bring to a boil over medium-high heat; cook, stirring frequently, for 5 minutes. Reduce heat to medium, and cook, stirring frequently and mashing berries, until an instant-read thermometer registers 220°F (104°C), 8 to 10 minutes. Using a fine-mesh sieve, strain raspberry mixture into a medium bowl, pushing through as many solids as possible; discard solids left in sieve. Let cool completely before using.

PEANUT BUTTER FROSTING

Makes about 2¼ cups

- ¾ cup (170 grams) unsalted butter, softened
- ¾ cup (192 grams) creamy peanut butter
- 1 teaspoon (4 grams) vanilla extract
- ¾ cup (90 grams) confectioners' sugar, sifted
- ⅛ teaspoon kosher salt

1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter at medium speed until smooth and creamy, 1 to 2 minutes, stopping to scrape sides of bowl. Add peanut butter and vanilla; beat until smooth and combined, 1 to 2 minutes. With mixer on low speed, gradually add confectioners' sugar and salt, beating just until combined. Increase mixer speed to medium, and beat until fluffy, 1 to 2 minutes, stopping to scrape sides of bowl. Use immediately.

GRAPE JELLY-STUFFED PEANUT BUTTER COOKIES

Makes about 15 cookies

Chewy honey- and brown sugar-sweetened peanut butter cookies receive a simple filling of your favorite grape jelly before being rolled in turbinado sugar and baked to golden perfection. Complete with a little sugary crunch, nutty peanut flavor, and a jammy center, these cookies are PB&J lover's dream.

- ½ cup (113 grams) unsalted butter, softened
- 1 cup (220 grams) firmly packed light brown sugar
- 1 large egg (50 grams), room temperature
- 2 large egg yolks (37 grams), room temperature
- ¾ cup (192 grams) creamy peanut butter
- 1 tablespoon (21 grams) honey
- 1 teaspoon (4 grams) vanilla extract
- 2¼ cups (281 grams) all-purpose flour
- 1 teaspoon (5 grams) baking powder
- ¼ teaspoon (1.25 grams) baking soda
- ¾ cup (240 grams) grape jelly
- ½ cup (100 grams) turbinado sugar

1. Preheat oven to 325°F (170°C). Line 3 baking sheets with parchment paper.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and brown sugar at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add egg and egg yolks, beating until well combined. Beat in peanut butter, honey, and vanilla.
3. In a large bowl, whisk together flour, baking powder, and baking soda. With mixer on low speed, gradually add flour mixture to butter mixture, beating just until combined. Cover and refrigerate for at least 1 hour.
4. Using a 1½-tablespoon spring-loaded scoop, scoop dough (about 30 grams each), roll into balls, and flatten into 2½-inch disks. Spoon 2 teaspoons (14 grams) jelly in center of 1 dough disk, and cover with a second disk. Crimp edges to seal, and gently shape edges to be smooth and rounded. (See Note.) Repeat with remaining jelly and remaining dough disks.

5. Place completed dough disks about 2½ inches apart on prepared pans. Sprinkle with turbinado sugar, lightly pressing into tops.
6. Bake until bottoms are golden brown and tops look dry, 10 to 14 minutes, rotating pans halfway through baking. Let cool completely on pans.

Note: Work one at a time so the jelly doesn't slide when you aren't looking. Place the jelly-sandwiched disks in your hand to crimp and use your palm to cup the sides and shape them so they're smooth and rounded to lessen cracking.

PB&J MOUSSE BARS

Makes 8 to 10 servings

Fluffy yet rich, fresh blackberry mousse meets a crisp peanut butter crust in this brightly colored bake (photo on page 92). Topped with swirls of fresh blackberry purée, this charming summertime treat is a showstopper that'll have everyone coming back for seconds.

Crust:

- 3 tablespoons (36 grams) granulated sugar
- 2 tablespoons (28 grams) unsalted butter, softened
- 2 tablespoons (32 grams) creamy peanut butter*
- ¼ teaspoon kosher salt
- 2 large egg yolks (37 grams), room temperature
- ¼ teaspoon (1 gram) vanilla extract
- ⅓ cup (42 grams) all-purpose flour

Filling:

- ¼ cup (50 grams) granulated sugar
- 1½ teaspoons (4.5 grams) cornstarch
- 9 ounces (255 grams) fresh blackberries, halved (about 1¾ cups)
- ¼ cup (60 grams) water
- 1½ teaspoons (4 grams) unflavored gelatin
- ½ cup (120 grams) cold heavy whipping cream
- 8 ounces (226 grams) cream cheese, room temperature
- ¾ cup (90 grams) confectioners' sugar, sifted
- ¼ teaspoon kosher salt
- ¼ teaspoon (1 gram) vanilla extract

1. Spray a 9x5-inch loaf pan with cooking spray. Line pan with parchment paper, letting excess extend over sides of pan.
2. For crust: In a medium bowl, stir together granulated sugar, butter, peanut butter, and salt until fluffy. Whisk in egg yolks and vanilla until well combined. Add flour; stir just until combined. Press into bottom of prepared pan. Cover and refrigerate for 30 minutes.
3. Preheat oven to 375°F (190°C).
4. Top crust with parchment paper. Add pie weights.
5. Bake until edges are just set, about 12 minutes. Carefully remove parchment and weights; bake until edges are golden and top of crust is dry and set, 3 to 4 minutes more. Let cool completely in pan on a wire rack.
6. For filling: In a small saucepan, stir together granulated sugar and cornstarch. Stir in blackberries. Bring to a boil over medium heat; cook, stirring frequently and mashing berries, until mixture no longer tastes starchy, 2 to 3 minutes. Using a fine-mesh sieve, strain mixture into a medium bowl, pressing through as many solids as possible; discard solids left in sieve. Let cool for 30 minutes.
7. In another small saucepan, place ¼ cup (60 grams) water. Sprinkle gelatin on top; let stand for 10 minutes. Heat over medium-low heat, stirring constantly, until gelatin dissolves. Set aside.
8. In the bowl of a stand mixer fitted with the whisk attachment, beat cold cream at medium-high speed until medium-stiff peaks form. (See PRO TIP.) Transfer to another medium bowl.
9. Clean bowl of stand mixer and whisk attachment. Using the whisk attachment, beat cream cheese at medium speed until smooth and creamy, 2 to 3 minutes, stopping to scrape sides of bowl. Add confectioners' sugar and salt; beat at medium-low speed until smooth and combined, about 1 minute, stopping to scrape sides of bowl. Reserve 3 tablespoons (58 grams) blackberry purée; add vanilla and remaining blackberry purée to cream cheese mixture, and beat until combined. With mixer on medium-low speed, gradually add warm gelatin mixture, beating until combined. (If gelatin mixture has resolidified, gently warm over low heat,



stirring frequently, until liquid again before adding.) Fold whipped cream into cream cheese mixture in three additions. Pour mixture over cooled crust; gently wiggle pan to spread filling and smooth into an even layer. Working quickly, drop small dollops of reserved blackberry purée on top of cream cheese mixture; using a wooden pick, swirl as desired. Refrigerate for at

least 4 hours or up to overnight.

10. Using a sharp knife, loosen any edges that are touching pan. Using excess parchment as handles, remove from pan. Using a warm dry knife, cut into bars, wiping knife clean between cuts.

**We used JIF Creamy Peanut Butter.*

PRO TIP

Keep an eye on your whipped cream. Overwhipped cream will be more difficult to fold into the cream cheese mixture. 📌

THE *Chocolate Chip Cookie* CONNECTION



PHOTOGRAPHY BY JIM BATHIE
RECIPE DEVELOPMENT BY BECCA CUMMINS
FOOD STYLING BY KATIE MOON DICKERSON
STYLING BY LILY SIMPSON AND DOROTHY WALTON

FROM OUR FAVORITE CLASSIC COOKIE TO A CHOCOLATE CHIP COOKIE-INSPIRED LAYER CAKE, TART, AND SWEET ROLLS, THIS IS HOW THE QUINTESSENTIAL COOKIE CRUMBLES



Cookie Dough Tart
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PRO TIP

A 3½- to 4-inch round cutter can be used to form still-warm cookies into a more circular shape, if desired. Place cutter around 1 cookie; gently move cutter in a circular, counterclockwise motion while making contact with edges of cookie until desired shape is reached. Repeat as needed.

OUR FAVORITE CHOCOLATE CHIP COOKIES

Makes 21 cookies

If you're looking for the ultimate crowd-pleasing chocolate chip cookie, this is it! They're chewy but crisp and chock-full of rich chocolate fèves.

- 1 cup (227 grams) unsalted butter, softened
- ¾ cup (150 grams) granulated sugar
- ¾ cup (165 grams) firmly packed light brown sugar
- 2 large eggs (100 grams), room temperature
- 2 teaspoons (8 grams) vanilla extract
- 2¾ cups (344 grams) all-purpose flour
- 1 teaspoon (5 grams) baking powder
- 1 teaspoon (3 grams) kosher salt
- ¾ teaspoon (3.75 grams) baking soda
- 2 cups (340 grams) roughly chopped 64% cacao chocolate fèves (see Note)

Garnish: flaked sea salt

1. Line a rimmed baking sheet with parchment paper.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and sugars at medium speed until light and fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition. Beat in vanilla.
3. In a medium bowl, whisk together flour, baking powder, kosher salt, and baking soda. With mixer on low speed, gradually add flour mixture to butter mixture, beating just until combined. Stir in chocolate. Using a 2-tablespoon spring-loaded scoop, scoop dough (about 60 grams each), and place on one prepared pan. Cover and refrigerate for at least 2 hours or up to overnight.
4. Preheat oven to 375°F (190°C). Line 3 baking sheets with parchment paper.
5. Place chilled dough at least 2 inches apart on prepared pans.
6. Bake in batches until golden brown and tops are dry, 8 to 10 minutes, rotating pans halfway through baking. (See PRO TIP.) Let cool on pans for 5 minutes. Garnish with sea salt, if desired. Remove from pans, and let cool on wire racks. Serve warm. Store in an airtight container for up to 1 week.

Note: We used Valrhona 64% Manjari Dark Bittersweet Chocolate Fèves, oval-shaped

cover recipe

A COOKIE CREATION THAT SWEPT THE NATION

Ruth Wakefield, who ran the famed Toll House Inn in Whitman, Massachusetts, with her husband from 1930 to 1967, introduced Americans to her Toll House Chocolate Crunch Cookie in the late 1930s. The recipe, which has been tweaked over the years, made its first appearance in print in the 1938 edition of *Ruth Wakefield's Toll House: Tried and True Recipes*. The recipe became so popular that Marjorie Husted (a.k.a. Betty Crocker) featured it on her radio program. In 1939, Ruth gave Nestlé the rights to use her cookie recipe and the

Toll House name, and thus, the Nestlé® Toll House® chocolate chip cookie we know and love was born. With America entering World War II only a few years later, the chocolate chip cookie quickly became a symbol of home and comfort sent in care packages to soldiers stationed overseas. In the postwar years, mass production of chocolate chip cookies quickly took hold of the market, with refrigerated dough and packaged cookies being sold in supermarkets and franchises like Mrs. Fields opening storefronts across the US. Now, it's hard to imagine the US without the chocolate chip cookie. Lucky for us, it's a recipe that's withstood the test of time and continues to inspire new culinary creations to this day.

chocolate pieces. They are available for purchase online. We reserved 21 feves (about 80 grams) out of the measured 2 cups (340 grams) to break up and organically press into tops of dough balls before baking.

COOKIE DOUGH TART

Makes 1 (9½-inch) tart

Love a cookie but looking for a bake with more of a wow factor? Enter the Cookie Dough Tart. With a buttery black cocoa crust and decadent cookie dough filling, the whole tart is then topped with a glistening Dark Chocolate Ganache and sprinkled with flaked sea salt for an elegant finish.

Black Cocoa Tart Dough (recipe follows)

- ⅔ cup (150 grams) unsalted butter, softened**
 - 1 cup (220 grams) firmly packed dark brown sugar**
 - 1½ teaspoons (9 grams) vanilla bean paste**
 - 1 cup (96 grams) superfine blanched almond flour**
 - ¾ teaspoon (2.25 grams) kosher salt**
 - 4 ounces (113 grams) 60% cacao bittersweet chocolate, finely chopped**
- Dark Chocolate Ganache (recipe follows)**
Garnish: flaked sea salt

1. Preheat oven to 375°F (190°C). Spray a 9½-inch fluted round removable-bottom tart pan with baking spray with flour.
2. Let Black Cocoa Tart Dough stand at room temperature for 10 to 15 minutes, or until slightly softened. Unwrap and roll dough between two sheets of parchment paper into a 12-inch circle (about ⅛-inch thick). Remove top sheet of parchment paper. Using remaining parchment to help support, transfer to prepared pan, pressing

dough side down into bottom and up sides. Remove parchment. (If dough cracks or tears, simply press back together.) Trim edges flush with pan edges, using dough scraps to patch any cracks or thin spots. Freeze until firm, about 20 minutes.

3. Top prepared crust with a piece of parchment paper, letting ends extend over edges of pan. Add pie weights.

4. Bake until edges look dry, 15 to 20 minutes. Carefully remove parchment and weights. Bake until inside of crust is dry and set, 7 to 12 minutes more. (If crust puffs, gently press back down; it's OK if crust shrinks slightly.) Let cool completely in pan on wire rack.

5. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and brown sugar at medium speed until fluffy, 2 to 3 minutes, stopping to scrape sides of bowl. Beat in vanilla bean paste.

6. In a small bowl, whisk together flour and kosher salt. Add flour mixture to butter mixture; beat at low speed just until combined. Fold in chopped chocolate. Using a small offset spatula, spread cookie dough in prepared crust. Pour Dark Chocolate Ganache over cookie dough, spreading with a clean offset spatula until cookie dough is completely covered. Refrigerate until chilled and set, about 30 minutes. Garnish with sea salt before serving, if desired.

BLACK COCOA TART DOUGH

Makes 1 (9½-inch) crust

- 1½ cups (157 grams) all-purpose flour, divided**
- ¼ cup (20 grams) sifted black cocoa powder**
- ¼ cup (24 grams) superfine blanched almond flour**

- 2 tablespoons (24 grams) granulated sugar**
- ½ teaspoon (1.5 grams) kosher salt**
- 7 tablespoons (98 grams) cold unsalted butter, cubed**
- 2 large egg yolks (37 grams)**
- 2 to 3 tablespoons (30 to 45 grams) ice water, divided**

1. In the bowl of a stand mixer fitted with the paddle attachment, beat ½ cup (63 grams) flour, cocoa powder, almond flour, sugar, and salt on medium-low speed until combined. With mixer on low speed, add cold butter, 1 to 2 cubes at a time, beating for about 15 seconds after each addition. Add remaining ¾ cup (94 grams) flour, 1 tablespoon (8 grams) at a time, beating until butter clumps are pea-size or smaller. Beat in egg yolks; gradually add 2 tablespoons (30 grams) ice water, beating until a dough forms. Gradually add up to remaining 1 tablespoon (15 grams) ice water if dough is too dry or crumbly.

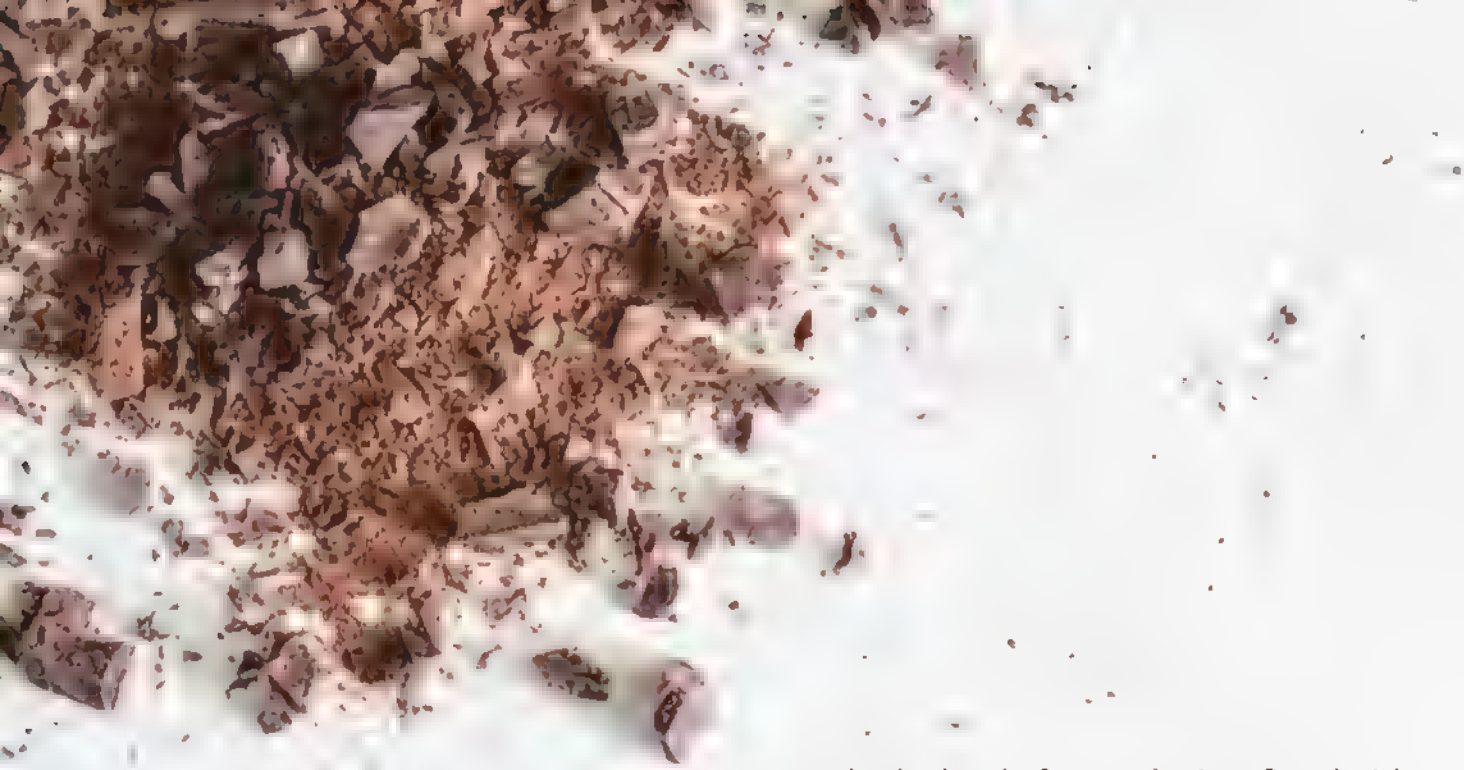
2. Turn out dough onto a clean surface and knead 3 to 5 times. Shape into a 7-inch disk and wrap in plastic wrap. Refrigerate for 1 hour or up to overnight.

DARK CHOCOLATE GANACHE

Makes about 1 cup

- 6 ounces (170 grams) 60% cacao bittersweet chocolate, finely chopped**
- ½ cup (120 grams) heavy whipping cream**

1. In a medium heatproof bowl, place chocolate.
2. In a small saucepan, heat cream over medium heat, stirring frequently, just until steaming. (Do not boil.) Pour hot cream over chocolate. Let stand for 5 minutes; stir until smooth.



CHOCOLATE CHIP COOKIE LAYER CAKE

Makes 1 (8-inch) cake

This cake takes everything you love about chocolate chip cookies and amplifies it. From the incredibly tender white cake layers studded with chopped chocolate to the velvety Chocolate Chip Buttercream and buttery Edible Cookie Dough filling, this cake is like a love letter to the original cookie.

- ½ cup (113 grams) unsalted butter, softened
 - 1½ cups (300 grams) granulated sugar
 - ¼ cup (56 grams) neutral oil
 - 5 large egg whites (150 grams), room temperature
 - ¾ teaspoon (4.5 grams) vanilla bean paste
 - 2½ cups (313 grams) unbleached cake flour
 - 2 teaspoons (10 grams) baking powder
 - ½ teaspoon (1.5 grams) kosher salt
 - ⅛ teaspoon baking soda
 - ¾ cup (180 grams) sour cream, room temperature
 - ¾ cup (180 grams) whole milk, room temperature
 - 8 ounces (226 grams) 60% cacao bittersweet chocolate, finely chopped
- Chocolate Chip Buttercream (recipe follows)
- Edible Cookie Dough (recipe follows)

1. Preheat oven to 350°F (180°C). Spray 3 (8-inch) round cake pans with baking spray with flour. Line bottom of pans with parchment paper.

2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter, sugar, and oil at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add egg whites and vanilla bean paste, and beat until well combined, about 2 minutes.

3. In a medium bowl, whisk together flour, baking powder, salt, and baking soda. In a small bowl, whisk together sour cream and milk. With mixer on low speed, gradually add flour mixture to butter mixture alternately with sour cream mixture, beginning and ending with flour mixture, beating just until combined after each addition. Fold in chocolate. Divide batter among prepared pans (about 2½ cups or 521 grams each). Run a knife or wooden pick through batter to release any large air bubbles. Tap pans on a kitchen towel-lined counter a few times.

4. Bake until a wooden pick inserted in center comes out clean, 20 to 25 minutes. Let cool in pans for 10 minutes. Remove from pans, and let cool completely on wire racks.

5. Place 1 cooled cake layer on a cake stand. Place 1 cup (260 grams) Chocolate Chip Buttercream in a small pastry bag; cut a ½-inch opening in tip. Pipe a border around edge of cake layer. Spread 1 cup (265 grams) Edible Cookie Dough onto cake layer until even and reaches piped border. Top with second cake layer, and repeat procedure with piped buttercream and 1 cup (265 grams) Edible Cookie Dough. (Refrigerate remaining Edible Cookie Dough until ready to use.) Top with remaining cake layer. Spread remaining Chocolate Chip Buttercream on top and sides of cake. Refrigerate for 30 minutes. Just before serving, decorate with remaining Edible Cookie Dough.

CHOCOLATE CHIP BUTTERCREAM

Makes 5 cups

- 1½ cups (377 grams) unsalted butter, softened
- ½ teaspoon (1.5 grams) kosher salt
- 6¼ cups (750 grams) confectioners' sugar
- ½ cup (120 grams) heavy whipping cream
- 2 teaspoons (8 grams) vanilla extract
- 8 ounces (226 grams) 60% cacao bittersweet chocolate, finely chopped

1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and salt at medium speed until creamy, about 1 minute, stopping to scrape sides of bowl. With mixer on low speed, gradually add confectioners' sugar, about 1 cup (120 grams) at a time, alternately with cream, about 1 tablespoon (15 grams) at a time, beginning and ending with confectioners' sugar, beating just until combined after each addition. Increase mixer speed to medium; beat until fluffy, 1 to 2 minutes. Fold in chocolate. Use immediately.

EDIBLE COOKIE DOUGH

Makes 3 cups

- 1 cup (227 grams) unsalted butter, softened
- 1 cup plus 2 tablespoons (248 grams) firmly packed dark brown sugar
- 2¼ teaspoons (13.5 grams) vanilla bean paste
- 1½ cups (144 grams) superfine blanched almond flour
- ¾ teaspoon (2.25 grams) kosher salt
- 6 ounces (170 grams) 60% cacao bittersweet chocolate, finely chopped

1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and brown sugar at medium speed until fluffy, 2 to 3 minutes, stopping to scrape sides of bowl. Beat in vanilla bean paste.

2. In a small bowl, whisk together flour and salt. Add flour mixture to butter mixture; beat at low speed just until combined. Fold in chocolate. Cover and let stand at room temperature until ready to use.





MILK-AND-COOKIES SWEET ROLLS

Makes 12 rolls

For this take on the classic cinnamon roll, Chocolate Chip Cookie Filling is spread onto pillowy-soft dough before the dough is rolled up and baked to golden perfection. Topped with a sweet and tangy cream cheese icing, these rich, gooey rolls are a treat at any time of day.

- 1½ cups (300 grams) warm whole milk (110°F/43°C to 115°F/46°C), divided
- 2¼ teaspoons (7 grams) active dry yeast
- ⅓ cup (73 grams) firmly packed dark brown sugar
- ⅓ cup (76 grams) unsalted butter, melted and warm (110°F/43°C to 115°F/46°C)
- ¼ cup (60 grams) sour cream, room temperature
- 1 large egg (50 grams), lightly beaten and room temperature
- 4 to 4¼ cups (500 to 531 grams) all-purpose flour, divided
- 2 teaspoons (6 grams) kosher salt
- Chocolate Chip Cookie Filling (recipe follows)
- ½ cup (120 grams) warm heavy whipping cream (105°F/41°C to 110°F/43°C)
- 4 ounces (113 grams) cream cheese, softened
- 1½ cups (180 grams) confectioners' sugar
- 1 tablespoon (15 grams) whole milk, room temperature

1. In a small bowl, combine 1 cup (240 grams) warm milk and yeast. Let stand until foamy, about 10 minutes.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat brown sugar, melted butter, sour cream, egg, and remaining ¼ cup (60 grams) warm milk at low speed just until combined.
3. In a large bowl, whisk together 4 cups (500 grams) flour and salt. Stir half of flour mixture into sugar mixture. With mixer on low speed, add yeast mixture, beating just until combined. Beat in remaining flour mixture.
4. Switch to the dough hook attachment. Beat at low speed until smooth and elastic,

8 to 10 minutes; add up to remaining ¼ cup (31 grams) flour, 1 tablespoon (8 grams) at a time, if needed. (Dough should pass the windowpane test; see Notes.) Turn out dough onto a lightly floured surface, and shape into a smooth ball.

5. Spray a large bowl with cooking spray. Place dough in bowl, turning to grease top. (See Notes.) Loosely cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, about 1 hour.

6. Between 2 sheets of parchment paper, roll Chocolate Chip Cookie Filling into a 16½x10½-inch rectangle (about ¼-inch thickness). Transfer filling between parchment to refrigerator. Refrigerate until slightly chilled but still malleable, 15 to 20 minutes.

7. Spray a 13x9-inch baking pan with cooking spray.

8. Lightly punch down dough. Cover and let stand for 5 minutes. Turn out dough onto a lightly floured surface, and roll into an 18x12-inch rectangle.

9. Remove top parchment from chilled filling, and carefully invert onto center of dough, leaving a ¾-inch border on all sides. Starting on one long side, roll up dough, jelly roll style. Using a serrated knife dipped in flour, cut into 12 slices (about 1½ inches each). Tuck ends under, and place, tucked end down, in prepared pan. Cover and let rise in a warm, draft-free place (75°F/24°C) until puffed and rolls are touching, 30 to 45 minutes.

10. Preheat oven to 350°F (180°C).

11. Using a pastry brush, brush warm cream over rolls; pour any remaining cream around edges of pan.

12. Bake until tops are golden brown and an instant-read thermometer inserted in center registers 190°F (88°C) to 200°F (93°C), 25 to 30 minutes. Let cool in pan for 10 minutes.

13. In the bowl of a stand mixer fitted with the paddle attachment, beat cream cheese at medium speed until creamy, 4 to 5 minutes. With mixer on low speed, gradually add confectioners' sugar, beating until fluffy. Stir in room temperature milk until combined. Spread icing onto warm rolls.

Notes: To use the windowpane test to check dough for proper gluten development, lightly flour hands and pinch off (don't tear) a small piece of dough. Slowly pull the dough out from the center. If the dough is ready, you will be able to stretch it until it's thin and translucent like a windowpane. If the dough tears, it's not quite ready. Beat for 1 minute, and test again.

For a make-ahead method, mix dough through Step 5. Punch down, cover, and refrigerate overnight. Shape, proof, and bake as directed, adding extra time, if needed.

CHOCOLATE CHIP COOKIE FILLING

Makes about 1½ cups

- ½ cup (113 grams) unsalted butter, softened
- ⅓ cup (67 grams) granulated sugar
- ⅓ cup (73 grams) firmly packed dark brown sugar
- 1 large egg (50 grams), room temperature
- 1 teaspoon (4 grams) vanilla extract
- 1½ cups (167 grams) all-purpose flour
- ¾ teaspoon (2.25 grams) kosher salt
- ½ teaspoon (2.5 grams) baking powder
- ¼ teaspoon (1.25 grams) baking soda
- 4 ounces (113 grams) 60% cacao bittersweet chocolate, finely chopped

1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and sugars at medium speed until light and fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add egg and vanilla, beating until well combined.

2. In a medium bowl, whisk together flour, salt, baking powder, and baking soda. With mixer on low speed, gradually add flour mixture to butter mixture, beating just until combined. Stir in chocolate. Cover and let stand at room temperature until ready to use. ▢

origin of a classic

Atlantic Beach Pie



SUMMER CITRUS AT ITS SWEETEST! A LOOK AT THE STORY BEHIND THIS BREEZY COASTAL NORTH CAROLINA CLASSIC

BY OLIVIA KAVANAGH

Bright as the summer sun on your skin and topped with clouds of whipped cream, Atlantic Beach Pie effortlessly captures the essence of a lazy day spent seaside in the sweet depths of summer. Like a dreamy fusion of lemon meringue and Key lime pie, this North Carolina classic strikes the perfect balance between sweet, salty, and slightly tart. From the buttery saltine crumb crust to the velvety citrus-flavored filling crowned with a halo of whipped cream or meringue, this pie has gained a following for a reason.

For one, this is a truly all-American pie. With inspiration stemming from both Key lime pie to the south and lemon meringue pie to the north, Atlantic Beach Pie is the perfect mash-up of the two. The inventor of lemon meringue pie, Elizabeth Goodfellow, operated a pastry shop and cooking school for young ladies in the early 19th century (the United States' first). The Philadelphia, Pennsylvania, native is credited as "the mother of lemon meringue pie" and helped shape the US's baking scene as we know it today. It's rumored that around the same time, a cook known as Aunt Sally, under the employment of William Curry, a ship salvager and Florida's first self-made millionaire, took inspiration from the famed lemon meringue pie, using readily available Key limes in place of the lemons. Atlantic Beach Pie incorporated the citrus from both pies, as well as the sweetened condensed milk commonly found in Key lime pie filling, and varies in its topping, with some using meringue and some opting for whipped cream. But there's one key difference: its salty, cracker-crumb crust.

Before Bill Smith, the chef behind the fame of Atlantic Beach Pie, the pie was virtually unknown, familiar only to the few eastern North Carolina natives and visitors who enjoyed variations of it at seafood restaurants across Atlantic Beach, North Carolina. That changed one year when Bill, a

member of the Southern Foodways Alliance (an organization that documents, studies, and celebrates the diverse food cultures of the changing American South), learned of the organization's plan to take its yearly foodie field trip to eastern North Carolina. A native of New Bern, North Carolina, Bill visited the coastal seafood restaurants of North Carolina with his family every summer.

There was an old legend in the South, specifically in North Carolina, that you'd fall ill or, worse, drop dead if you dared to indulge in a dessert as sweet and decadent as something like chocolate cake after a big seafood meal. Apparently, sweets and the bounty of the sea did not mix. Raised Catholic, Bill's family had seafood every Friday and, therefore, never had dessert on Fridays. But there was one exception to this rule: lemon pie. Whether it was backed by evidence or folkloric reasoning, the idea caught on. All the seafood restaurants along the eastern coast of North Carolina offered a single dessert—lemon pie—because it was deemed safe to enjoy after a seafood feast. However, unlike other lemon pies, this pie wasn't all about the lemon filling. Instead, it centered on its salty, cracker-crumb crust, which distinguished it from sweet piecrusts made with crushed cookies or graham crackers. Some restaurants used Captain's Wafers, some used saltines, and others even used Ritz Crackers. It was a well-known battle for the best lemon pie, and only those of Atlantic Beach knew about it.



After a little bit of research, Bill landed on the idea to serve Atlantic Beach Pie to the group of chefs and food writers from the Southern Foodways Alliance gathering to learn about eastern North Carolina's food traditions. He rifled through old church cookbooks, made some phone calls, and found a couple variations to work with. From there, he experimented until he finally reached that sensory memory of the pie he'd enjoyed growing up. The original had meringue, but he opted for whipped cream sprinkled with coarse sea salt so he didn't have to deal with the temperamental nature of meringue when serving hundreds of attendees. With crumbled saltine crackers for the crust and generous amounts of lemon and lime juice accompanied by sweetened condensed milk in the filling, he knew he had a winner. He served the pie to 600 Southern Foodways guests and then brought the recipe back to his restaurant, Crook's Corner in Chapel Hill, North Carolina.

To everyone's (but also no one's) surprise, the pie became a sensation. Mentioned in various news articles and radio shows, the demand for Atlantic Beach Pie skyrocketed. Day after day of selling out of the pie at Crook's Corner finally alerted Bill to his pie's success. Jeni's Splendid Ice Cream began producing Atlantic Beach Pie ice cream, and countless publications began publishing their own take on Bill's famous dessert. And just when he thought all the hype had calmed down, he got an email from the Atlanta Food and Wine Festival asking if he could make Atlantic Beach Pie for 700 people. The answer: of course.

When Bill retired in 2019 after 25 years as the chef at Crook's Corner, the restaurant continued to serve Atlantic Beach Pie until the day it closed in June 2021. Today, Bill's legacy lives on thanks to those who continue to bake this simple, sweet treat in the comfort of their home kitchen.

ATLANTIC BEACH PIE

Makes 1 (9-inch) pie

If you're on the hunt for the perfect summer pie, look no further. A golden saltine cracker crust hugs a silky condensed milk-citrus filling, all crowned with cream cheese whipped topping. A marriage of various textures and flavors, this cool and creamy treat is the bright and refreshing answer to all your sweet summertime cravings.

Crust:

- 2½ cups (180 grams) roughly crushed* saltine crackers (58 to 60 crackers)
- ¼ cup (50 grams) granulated sugar
- ¼ teaspoon kosher salt
- ¾ cup (170 grams) unsalted butter, melted

Filling:

- 2 cups (624 grams) sweetened condensed milk
- 2 tablespoons (6 grams) lemon zest
- ½ cup (120 grams) fresh lemon juice
- ¼ cup (60 grams) fresh lime juice
- 6 large egg yolks (112 grams)
- ¼ teaspoon kosher salt
- Yellow food coloring (optional)

Topping:

- 4 ounces (113 grams) cream cheese, softened
- 7 tablespoons (84 grams) granulated sugar
- 1½ cups (320 grams) cold heavy whipping cream
- ½ teaspoon (2 grams) vanilla extract

1. Preheat oven to 350°F (180°C). Spray a 9-inch springform pan with baking spray with flour. Line bottom of pan with parchment paper.

2. For crust: In a large bowl, stir together crushed crackers, sugar, and salt until combined. Add melted butter; stir until combined and mixture holds when pressed together. Press mixture into bottom and 1½ inches up sides of prepared pan.

3. Bake until lightly golden, set, and fragrant, 12 to 15 minutes. Let cool in pan on a wire rack for 30 minutes. Leave oven on.

4. For filling: In a large bowl, whisk together condensed milk, lemon zest and juice, lime juice, egg yolks, and salt until well combined. Stir in food coloring (if using) until desired color is reached. Pour into prepared crust, spreading into an even layer, if necessary. Use a wooden pick to pop and fill any bubbles on surface, if desired.

5. Bake until crust is golden, filling edges are set, and center jiggles slightly, about 30 minutes. Let cool in pan on a wire rack for 1 hour. Refrigerate overnight, loosely covering with foil only when pie is completely chilled.

6. For topping: In the bowl of a stand mixer fitted with the whisk attachment, beat cream cheese and sugar at medium speed until smooth and well combined. Reduce mixer speed to medium-low; gradually add ½ cup (120 grams) cold cream and vanilla, beating until smooth and stopping to scrape sides of bowl. With mixer on medium speed, gradually add remaining cream (200 grams), beating until thickened. (Do not overprocess.) Spoon topping into a pastry bag fitted with a ½-inch open star piping tip (Ateco #826); pipe on top of pie as desired. (See Note.)

**To crush saltine crackers, place in a large resealable plastic bag. Use a rolling pin to crush crackers until pieces are ¼ inch or smaller.*

Note: This recipe yields enough whipped topping to either pipe a pretty border or completely cover the top. 🍷



fast-fix baking

CINNAMON CRUNCH BANANA BREAD

A BANANA BREAD SO GOOD, IT'LL BE
THE STAR OF BREAKFAST, BRUNCH,
AND MAYBE EVEN DESSERT!



CINNAMON CRUNCH BANANA BREAD

Makes 1 (8½x4½-inch) loaf

Just when you thought banana bread couldn't get any better, this moist, incredibly tender loaf takes all the comfort of the classic banana bread and adds a fun yet familiar twist of cinnamon sugar ribbons and crunchy Cinnamon Sugar Topping. Requiring only a few simple steps to make, this banana bread is bound to become a family favorite.

Filling:

- 2 tablespoons (16 grams) all-purpose flour
- 2 tablespoons (28 grams) firmly packed light brown sugar
- 2 teaspoons (4 grams) ground cinnamon
- 2 teaspoons (10 grams) unsalted butter, room temperature

Batter:

- 1⅔ cups (208 grams) all-purpose flour
- ¾ teaspoon (2.25 grams) kosher salt
- ½ teaspoon (2.5 grams) baking soda
- ¼ teaspoon (1.25 grams) baking powder
- 1 cup (240 grams) mashed ripe banana (about 3 medium bananas)
- ¾ cup (165 grams) firmly packed light brown sugar
- ¼ cup (56 grams) neutral oil
- ¼ cup (60 grams) sour cream, room temperature
- 2 large eggs (100 grams), room temperature

- 2 tablespoons (28 grams) unsalted butter, melted
- 1½ teaspoons (9 grams) vanilla bean paste

Cinnamon Sugar Topping (recipe follows)

1. Preheat oven to 325°F (170°C). Spray an 8½x4½-inch loaf pan with baking spray with flour. Line pan with parchment paper, letting excess extend over sides of pan.
2. For filling: In a small bowl, stir together flour, brown sugar, and cinnamon. Using your fingers, cut in butter until mixture is well combined and sandy.
3. For batter: In a medium bowl, whisk together flour, salt, baking soda, and baking powder.
4. In a large bowl, whisk together banana, brown sugar, oil, sour cream, eggs, melted butter, and vanilla bean paste. Gradually stir in flour mixture just until combined. Spread one-third of batter (about 1 cup or 280 grams) into prepared pan. Sprinkle with half of filling (about 2½ packed tablespoons or 30 grams), leaving a ¼- to ⅝-inch border around edges. Spread one-third of batter on top of filling in pan, and sprinkle with remaining filling, leaving a ¼- to ⅝-inch border around edges. Dollop remaining batter on top, and spread in an even layer. Sprinkle with Cinnamon Sugar Topping.

5. Bake for 40 minutes. Rotate pan, and bake until a wooden pick inserted in center comes out clean and an instant-read thermometer inserted in center registers 200°F (93°C) to 205°F (96°C), 26 to 32 minutes more, loosely covering with foil during final 10 to 12 minutes of baking to prevent excess browning. Let cool in pan on a wire rack for 10 minutes. Remove from pan, and let cool on wire rack for 10 minutes. Serve warm, or let cool completely.

CINNAMON SUGAR TOPPING

Makes about 3 tablespoons

- 2 tablespoons (28 grams) firmly packed light brown sugar
- 1 teaspoon (3 grams) all-purpose flour
- ¼ teaspoon ground cinnamon
- 1 teaspoon (5 grams) cold unsalted butter

1. In a small bowl, stir together brown sugar, flour, and cinnamon. Using your fingers, cut in cold butter until mixture resembles coarse bread crumbs. Refrigerate until ready to use. 





TRISH TAKES THE CAKE

OUR BAKING & PASTRY EDITOR TACKLES CHIFFON CAKE, BUTTERCREAM, AND PIPING WHIPPED CREAM

Why isn't my chiffon cake soft?

Ethereally light as well as moist and tender, it's easy to see how chiffon cakes became a timeless classic. If yours isn't achieving that ideal soft texture, you may want to assess some ingredients and methods. To start, it's important to use a lower-protein flour, especially given chiffon batter's higher moisture content. Many recipes opt for cake flour, while others swirl together all-purpose flour and cornstarch to achieve a similar effect. Higher-protein flours can lead to unwanted gluten development and a tough crumb. If your recipe involves melted butter, you may want to reach for neutral oil—such as vegetable or canola oil—instead. Unlike butter, which contains water, oil is 100% fat. You'll typically substitute it in for only three-fourths of the amount of butter originally called for. Its gluten-inhibiting superpowers and liquid state at room temperature largely contribute to chiffon cake's melt-in-your-mouth texture. Meanwhile, if your ingredients are in order, be mindful of your technique. Gently fold in whipped egg whites just until your batter is uniform and homogenous. Overmixing can doom your cake to dense, dry results. Use a balloon whisk to fold in meringue without deflating your fluffy whites. Check out our Citrus Chiffon Cake on page 88 to see how we do it.

My buttercream frosting always separates after mixing. Help!

Several factors could be throwing your buttercream balance out of whack. Since there's such a wide array of frostings, rather than focus on one, let's instead assess some common culprits and potential fixes. It could be that your buttercream simply needs some more time and agitation. Sometimes, beating your frosting for longer, increasing the speed slightly if needed, could be enough to bring it back together. Meringue-based buttercreams, for instance, often look separated once all the butter has been added. A few more minutes of mixing, however, and they become fluffy and smooth. Temperature can also cause separation issues. If your mixture looks like a cold, curdled mass, wrap a hot towel around your mixer bowl to gently warm your buttercream's edges. Beat and repeat with towel as needed until the buttercream is luscious and silky. If your buttercream instead is a soupy, separated mess, refrigerate your mixer bowl in 10- to 20-minute intervals just until the edges of the buttercream start to firm. Again, beat it to bring it back together, repeating chilling if necessary. It's also possible that your ratios are a bit off. Too much liquid, for example, could cause your frosting to split. Be mindful and add these ingredients gradually.

How can I stabilize whipped cream to frost and decorate cakes?

Unlike their buttercream counterparts, whipped cream frostings are often lighter and less rich, allowing your cake flavor to truly take center stage. Due to their delicate nature, though, they do need some reinforcement before coating those lovely cake layers. Cream cheese is one possibility. Beat the cream cheese until smooth and then gradually add cold heavy whipping cream and mix until thickened. Besides a more stable consistency, the cream cheese adds its signature tang, which tastes lovely with many types of cakes. Unflavored gelatin is another alternative. Bloom the granules over a bit of cold water and then dissolve them completely in the microwave or on your stove. Slowly add your gelatin to your whipped cream mixture once it starts to thicken and then finish whipping it completely. Our Chocolate Wafer Icebox Cake on page 26 showcases gelatin-stabilized whipped cream in one dreamy, gorgeously sturdy, chilled treat. You could also go the clear piping gel route. Beyond bedecking cakes, this smooth, glossy substance—added when your cream is at soft peaks—can give the whipped cream structure without any need to bloom or dissolve anything. Feel free to experiment, play with flavor profiles, and find which method is your favorite. 🍰

Have a baking question for Trish? Email us at bakefromscratch@hoffmanmedia.com and your question could be featured in our next issue!

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